

<b>Product</b>	<b>Celtic sea salt Gros Sel de Guerande Coarse dry 2–4mm</b>
<b>Deutsch</b>	Keltisches Meersalz Gros Sel de Guerande grob trocken 2–4mm
<b>Nederlands</b>	Keltisch zeezout Gros Sel de Guerande grof droog 2–4mm
<b>Latin</b>	
<b>Country of Origin</b>	France
<b>Article Number / Artikelnummer</b>	43130
<b>Issue date / Ausgabedatum</b>	01-01-2019
<b>Reference Code / Referenznummer</b>	20190604

**Physical properties:**

Moisture content: less than or equal to 4%  
Grit size distribution: less than or equal to 4mm

**Visual aspect:** Coarse light grey crystals.

**Chemical properties / Average analysis:**

Magnesium	Mg	0,30 tot 0,78 g/100g
Potassium	K	0,09 tot 0,25 g/100g
Calcium	Ca	0,19 tot 0,40 g/100g
Sulphate		0,90 tot 2,21 g/100g
Sodium	Na	32,6 tot 37 g/100g
Chloride	Cl	52 tot 59 g/100g
Manganese	Mn	0,20 tot 0,90 mg/100g
Zinc	Zn	0,10 tot 0,70 mg/100g
Iron	Fe	2 tot 6 mg/100g
Copper	Cu	< 2 mg/Kg
Arsenic	As	< 0,5 mg/Kg
Mercury	Hg	< 0,1 mg/Kg
Lead	Pb	< 2 mg/Kg
Cadmium	Cd	< 0,5 mg/Kg

**Nutritional certificate:**

According to the European law no. 2007-588 of 24 April 2007, we declare that the Celtic sea salt of Guérande is a food consumption product.

**Nutritional values:**

Kcal/KJ: 0

Proteins: 0

Saturated fat: 0

Carbohydrates: 0

Sugars: 0

Fibers: 0

Natrium /Na: ca. 35% (see **average analysis**)

Chloride/Ci: ca. 55% (see **average analysis**)

Ingredients declaration: 100% sea salt

**Allergens:**

The Coarse/Dried Celtic Sea Salt of Guerande does not contain any allergens.

**Shelf life:**

According to the European regulations, there are no expiry dates required on salt because this is a preservative. Nevertheless, we recommend an expiry date of 4 years.

**Manufacturing:**

Celtic coarse sea salt is traditionally extracted without mechanisation (harvested by hand).

It is not refined or washed and without any additives. It has been dried and sifted at a low temperature.