

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