

Product	Celtic Sea Salt Fleur de Sel Culinary Fine
Deutsch	Keltisches Meersalz Fleur de Sel Kulinarisch Fein
Nederlands	Keltisch Zeezout Fleur de Sel Culinair Fijn
Latin	
Country of Origin	France
Article Number / Artikelnummer	30210
Issue date / Ausgabedatum	01-01-2021
Reference Code / Referenznummer	20210820
Control Body Number	NL-BIO-01
HS-Code	

French name: Fleur de selde Guerande

Producer: Tradysel / 44740 Batz sur Mer / France

Product details: Clear plastic bag with label "Celtic Sea Salt Fleur de Sel 25Kg". The bag is welded.

Physical properties:

Percentage of insoluble : 0,20 to 0,60%

Moisture: less than or equal to 2%

Particle size: less than or equal to 1,25mm

Visual aspect:

Finely ground light grey crystals.

Nutritional values:

Kcal/KJ: 0

Protein: 0

Saturated fat: 0

Carbs: 0

Sugar: 0

Fiber: 0

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

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

Ingredient declaration: 100% sea salt (fleur de sel)

Chemical properties/Average analysis:

Magnesium	Mg	0,60 to 0,78 g/100g
Potassium	Mg	0,09 to 0,25 g/100g
Calcium	K	0,19 to 0,40 g/100g
Sulfate	Ca	0,90 to 2,21 g/100g
Natrium	Na	32,6 to 37 g/100g
Chloride	Ci	52 to 59 g/100g
Mangaan	Mn	0,20 to 0,90 mg/100g
Zinc	Zn	0,10 to 0,70 mg/100g
Iron	Fe	2 to 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

Nutrition certificate:

According to the European law nr. 2007 – 588 from April 24th 2007, we declare that the Celtic Sea Salt Fleur de Sel from Gu erande is a food consumption product.

Origin: Identification on the bags (label): address, producer, manufacture.

Allergen: The Celtic Sea Salt does not contain any allergens.

Expiration date: According to the European regulation there is no shelf live obligation for salt, because this is a preservative. Nevertheless, we recommend an expiration date of 4 years.

Manufacture:

- Celtic Fleur de sel is traditionally extracted without mechanization (harvested by hand).
- It is not refined, not dried, not washed and without any additives.
- Packaged under the HACCP system and BRC certification.
- The weight of the bag should not be less than 25 Kg.

Packaging:

The bags are arranged in layers of 6 on an Euro pallet (0,80x1.20m). Max. weight of a pallet is 800Kg (32 bags).