

Product	Celtic Sea Salt Fine Ground Sel de Guerande
Deutsch	Guerande Keltensalz Fein Gemahlen
Nederlands	Keltisch Zeezout Fijn Gemalen
Latin	Celtic Mare Salis
Country of Origin	France
Article Number / Artikelnummer	30170
Issue date / Ausgabedatum	01-01-2021
Reference Code / Referenznummer	20211108
Control Body Number	NL-BIO-01
HS-Code	25010091

Physical characteristics:

Moisture content: less or equal to 2%
Grain size distribution: less or equal to 1.25 mm

Visual aspect: Finely ground light grey crystals.

Chemical characteristics / Average analysis:

Magnesium	Mg	0,30 to 0,78 g/100g
potassium	K	0,09 to 0,25 g/100g
Calcium	Ca	0,19 to 0,40 g/100g
Sulphate		0,90 to 2,21 g/100g
Sodium	Na	32,6 to 37 g/100g
Chloride	Cl	52 to 59 g/100g
Manganese	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 no. 2007-588 of 24 April 2007, we declare that Guerande Celtic Sea Salt is a food product.

Nutritional information:

Kcal/KJ: 0
Protein: 0 g
Saturated fat: 0 g
Carbohydrates: 0 g
Sugar: 0 g
Fibres: 0 g
Sodium /Na: ca. 35% (see **average analysis**)
Chloride/Ci: ca. 55% (see **average analysis**)
Ingredient declaration: 100% sea salt

Allergen:

Guerande Fine Celtic Sea Salt does not contain any allergens.

Shelf life:

According to European regulations, there is no shelf life requirement on salt as it is a preservative. Nevertheless, we recommend a shelf life of 4 years.

Production:

Celtic sea salt is traditionally extracted without mechanisation (harvested by hand). It has not been refined, washed or added to. It is dried at low temperature, ground and sieved. The weight of the bag should not be less than 25Kg.

Packaging:

The bags are placed in layers of 6 on a Euro pallet (0.80x1.20m). Max. weight of a pallet is 800Kg (32 bags).