

Product	Danish Smoke Salt 1-3 mm
Deutsch	Dänisches Rauchsatz 1-3 mm
Nederlands	Deens Rookzout 1-3 mm
Latin	
Country of Origin	Denmark
Article Number / Artikelnummer	8106-1
Issue date / Ausgabedatum	4-7-2021
Reference Code / Referenznummer	20220412
Control Body Number	NL-BIO-01
HS-Code	25010091

Grain size:	1,0 - 3,0 mm
Customs tariff number:	25010091
Packaging:	25 kg in PE bag
Shelf life:	5 years from date of production
Storage:	Store in a cool, dry place away from light.
Moisture content:	approx. 0.10%.
Volume weight:	approx. 1150g/L
Ingredients:	sea salt, beech smoke
Use:	table salt

Sensory properties

Appearance:	Brownish, white
Flavour:	salty, smoky
Shape:	firm

Description

A wonderful gourmet salt. Smoky taste and pure natural ingredients, this is Biova smoked salt from Denmark. The basis for this smoked salt is an unrefined sea salt. This is cold smoked over beech and has an intense and aromatic smell and taste, which reminds of freshly smoked food. It is therefore particularly suitable for everything that should take on the aroma of smoked food. So, this salt can give vegan or vegetarian dishes a deeply hearty aroma without resorting to animal products. Season soy products or vegetables with Danish smoked salt and the delicious smoked taste unfolds. This salt can also be especially recommended with roasted or grilled meat. Because here the smoke flavour strengthens the already existing flavours clearly and can add the "icing on the cake" to a freshly grilled steak. The salt is cold smoked for 160 hours over beech and turned once an hour. The smoking of salt originates from the Vikings. The production of this smoked salt is limited to a few hundred kg per month due to the great effort involved, which makes it particularly valuable and free of chemical additives and flavour enhancers.

Important note

Our Danish smoked salt is a natural product. Natural variations in colour, grain size and chemical composition are normal and do not constitute a reduction in quality.

Composition of the salt

Chemical result::	measured value	entity
sodium chloride	97	g/100g
sulphate	0,08	g/100g
sulphur	264	mg/kg
chloride	60,5	g/100g
calcium	0,05	g/100g
magnesium	0,012	g/100g
potassium	0,018	g/100g
sodium	39	g/100g

Benzo(a)pyrene	8,5 ± 2,1	ug/kg	ASU L 07.00-40: 2004-07, modified
Benzo(a)anthracene	15,4 ± 3,8	ug/kg	ASU L 07.00-40: 2004-07, modified
Benzo(b)fluoranthene	n.n.(<0,4)	ug/kg	ASU L 07.00-40: 2004-07, modified
Chrysenum	14,9 ± 3,8	ug/kg	ASU L 07.00-40: 2004-07, modified
Polycyclic aromatic Hydrocarbons (PAHs), sum according to Regulation (EC) No 1881/2006	38,8 ± 9,7	ug/kg	ASU L 07.00-40: 2004-07, modified

PAK's can get into food by smoking processes and by processes for heating and drying. In the Regulation (EC) 1881/2006 setting maximum levels for certain contaminants in foodstuffs, no maximum level is specified for PAHs in smoked salt. There are, however, maximum levels for dried herbs and spices which Biova GmbH follows.

Microbiological information according to the recommendation of the German Society for Hygiene and Microbiology (DGHM)

Microbiological results	Warning value	Guideline value	Unit Procedure	Method
Total bacterial count			KBE/g	DIN EN ISO 4833-1
Yeasts			KBE/g	§64 LFGB L 01.00-37
Molds		1,0*10A5	KBE/g	§64 LFGB L 01.00-37
E. Coli	1,0*10A4	1,0*10A3	KBE/g	DIN ISO 16649-2
Bacillus cereus, presumed	1,0*10A4	1,0*10A3	KBE/g	DIN EN ISO 7932
Sulfited Clostridia, spores	1,0*10A4	1,0*10A3	/g	DRCM-B., 36°C, 3 d
Salmonella	Negative	Negative	/ 2Sg	§64 LFGB L 00.00-20

Allergens

Description	Containing		In factory		Same line	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten(namely:wheat, rye, barley, oat, spelt, kamut or hybrids) and products thereof		X		X		X
Crustaceans and products thereof		X		X		X
Egg and products thereof		X		X		X
Fish and products thereof		X		X		X
Peanuts and products thereof		X		X		X
Soy beans and products thereof		X		X		X
Milk and products thereof (incl. Lactose)		X		X		X
Nuts(namely:almonds, hazelnut, walnut, pistachio, a.o) and products thereof		X		X		X
Celery and products thereof		X		X		X
Mustard and products thereof		X		X		X
Sesame seeds and products thereof		X		X		X
Sulphur dioxide and sulphites in a concentration of more than 10mg/kg or 10mg/liter		X		X		X
Lupin und products thereof		X		X		X
Molluscs and products thereof		X		X		X

Allergens

All our products are lovingly filled by hand. No allergens are present in our company. We are very careful that only the pure products get into the packaging. For all preventive measures taken and experience, the absence of traces off allergenic substances can not be guaranteed 100%. Cross-contamination may have occurred already in the field, at harvest, transport etc. Die Ware wurde nicht mit Hilfe gentechnologischer Verfahren direkt oder indirekt unter Verwendung gentechnologisch modifizierter Organismen / Hilfsstoffen hergestellt. Dieses Produkt unterliegt somit nicht der Kennzeichnungspflicht gemäß Verordnung (EG) 1829/2003 und (EG) 1830/2003.

General information

At the time of delivery, this product complies with the applicable food law regulations of the Federal Republic of Germany and the European Union. All information has been carefully compiled and corresponds to our current state of knowledge. Therefore, and due to possible changes in law, the information contained herein is provided without warranty, guarantee or warranty.

(EN) Product Data sheet
(DE) Produktspezifikation
(NL) Productspecificatie



The goods were not produced directly or indirectly with the aid of genetic engineering processes using genetically modified organisms / auxiliaries. This product is therefore not subject to the labelling requirements of Regulation (EC) 1829/2003 and (EC) 1830/2003.

No irradiated raw materials were used for production, nor was the product itself subjected to an irradiation process.

This product specification does not release the recipient of the goods from his obligation of an independent and careful incoming inspection, also with regard to the suitability of the goods for the intended purpose.

The packaging complies with the current food law requirements according to Regulation (EC) 1938/2004.

This specification was created automatically and is valid without a signature.