

| Product | Celtic Sea Salt Coarse |
|---------------------------------|------------------------|
| Deutsch | Keltensalz Grob |
| Nederlands | Keltisch Zeezout Grof |
| Latin | Celtic Mare Salis |
| Country of Origin | France |
| Article Number / Artikelnummer | 30168 |
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| Reference Code / Referenznummer | 20211108 |
| Control Body Number | NL-BIO-01 |
| HS-Code | 25010091 |

Physical characteristics:

Moisture content: less or equal to 4%
Grain size distribution: less or equal to 4 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 Coarse 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.
Closure of the bag by welding.

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).

