

Product

Name	Fine Celtic/Grey Sea Salt (Sel de Guerande)
Description	Celtic Sea Salt/ Sel de Guerande is hand harvested using traditional methods on the Celtic Sea coast of Brittany in France. Celtic sea salt is obtained after the sea water is filtered from one pond to another in a natural network of 20 ponds. It is sun-dried, unwashed, unrefined, unprocessed and with no additives. It is renowned because of its very high bio-available minerals content. This salt is composed of only 71 to 74 % of sodium chloride. This is why it is grey.
Code	JNBL12
Barcode	5055177501732
Country of Origin*	France
*Country of origin may vary from time to time and the origin stated in this document is not guaranteed.	

Packaging

Net Content	1kg
Packaging Type*	Plastic (PP) resealable stand up pouch, paper label.
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Shelf Life

Maximum Shelf Life	60 months
Storage Conditions	Ambient (15°C - 20°C)

Ingredients	Unrefined Sea Salt
Allergens	For allergens, see ingredients in BOLD .

Nutritional Values per 100g

Chloride	58.5g
Sulfate	1.66g
Magnesium	0.58g
Potassium	0.15g
Sodium	37g
Calcium	0.35g
Zinc	0.45mg
Iron	1.9mg

Certifications	n/a
Serving Requirements	Use to season your cooking or mix into your drink for added electrolytes.