

Celtic Sea Salt



Technical sheet
Celtic Sea Salt fine 1000g
 Barre code : 3 760019 770727

Product description: Fine Celtic sea salt in a bag, 1000g according to PGI and OF&G recommendations.

In order to keep all its nutrients, the coarse salt is dried with a gentle heat below 100° and grounded. Humidity is less than 1%.

Visual aspect : Small grain less than 1mm.

Chemical elements - average values

- Chlorures	58.50 g/100g
- Sulfates	1.66 g/100g
- Magnésium	0.58 g/100g
- Potassium	0.15 g/100g
- Sodium	37 g/100g
- Calcium	0.35 g/100g
- Zinc	0.45 mg/100g
- Fer	1.90 mg/100 g
- Insoluble	below 1 g/ 100 g



Biological features

- Flore aérobie mésophile	below 5000 par g
- Coliformes totaux	below 1 par g
- Eschérichia coli	below 1 par g
- Streptocoques fécaux	below 5000 par g
- Flore aérobie halophile	below 5 000 par g

Per policy n° 2007-588 of the 24 Avril 2007, this salt is Food Grade

Traceable Batch number on each package.

Certifications - PGI de l'APROSELA, 9 rue Honoré de Balzac - BP 35188 – 44351 GUERANDE Cedex
 and
 - O f & G

Allergens: No allergens
 Unwashed, unrefined, unprocessed and no additives

BBD Salt is a preservative, there is no BBD.

Fabrication : The Celtic Sea Salt is harvested by hand and sun-dried. Unwashed, unrefined, unprocessed and with no additives.
 The coarse salt is dried with gentle heat under 100 ° C then grounded. It is packaged in a bag up to 1000 g minimum.
 Celtic sea salt harvested and sold by a small family business.

Palettisation : 12 bags per box, 90 boxes per pallet (9 layers de 10 boxes), total 1080 bags per pallet

Labelling : Each box has a barre code + a batch number.