

Product

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| Name | Coarse 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 | JNBL8 |
| Barcode | 5055177501503 |
| Country of Origin* | France |
| *Country of origin may vary from time to time and the origin stated in this document is not guaranteed. | |

Packaging

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| Net Content | 1kg |
| Packaging Type* | Plastic (PP) resealable stand up pouch, paper label. |
| *Packaging type may vary from time to time and the type stated in this document is not guaranteed. | |

Shelf Life

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

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

Nutritional Values per 100g

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

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