

## Product specification

### Fleur des Alpes® code no. 2242

<b>Characteristics:</b>	Fleur des Alpes is harvested by slow crystallization and drying over larch wood using a 17th century process. This mineral-rich salt takes the form of irregular, crunchy crystals. It retains the same composition as the original salt deposits, being rich in calcium, potassium, magnesium, iron, and other trace elements such as lithium, zinc, and manganese.				
<b>Use:</b>	This salt, like a quality hand-harvested sea salt, is perfect for seasoning meat, foie gras, fish, salads, and other dishes to add the finishing touch.				
<b>Organoleptic properties:</b>	Appearance	Creamy white			
	Odor	Neutral			
<b>Composition: (dry matter)</b>	Sodium chloride	NaCl	min.	97	%
	Sulphate	SO <sub>4</sub> <sup>2-</sup>	max.	1.5	%
	Calcium	Ca <sup>2+</sup>	max.	6000	mg/kg
	Magnesium	Mg <sup>2+</sup>	max.	700	mg/kg
<b>Moisture content:</b>	Weight loss at 110 °C	H <sub>2</sub> O	max.	1.5	%
<b>Physical: properties</b>	Grain size			0.5–5.0	mm
	Average grain size			2.0–3.2	mm
<b>Storage:</b>	The salt should be stored under dry conditions and in closed areas that are protected from frost and free from condensation.				
	Storage temperature			> 5	°C
	Relative air humidity			< 70	%
<b>Regulatory: references</b>	The salt complies with the following legal requirements: <ul style="list-style-type: none"> <li>• FAO/WHO Codex Alimentarius CXS 150-1985</li> <li>• Regulation (EU) 2023/915 on maximum levels for certain contaminants in food</li> <li>• Swiss food legislation (VLpH, VHK)</li> </ul>				
<b>Allergens:</b>	<ul style="list-style-type: none"> <li>• Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV</li> </ul>				
<b>GMOs:</b>	<ul style="list-style-type: none"> <li>• The product is not produced using genetic engineering methods and does not contain any genetically modified microorganisms or ingredients that require labeling in accordance with the applicable regulations (EC) 1829/2003 or VGV</li> </ul>				
<b>Ionizing radiation:</b>	During production, the salt is not treated with ionizing radiation (nor is X-ray detection used). The requirements of Regulation (EU) 2018/848, the Swiss Organic Farming Ordinance, and the Swiss Ordinance on Foodstuffs and Commodities (LGV) are met. The same applies to the Bio Suisse, Naturland, and Demeter standards.				
<b>BSE/TSE:</b>	No ingredients of animal origin are used in the manufacture and handling of this product.				
<b>Storage behavior:</b>	Hygroscopic product: may harden in contact with water and cold. Product may clump a little as no anti-caking agent is used; this is easily reversed.				
<b>Packaging:</b>	1 kg bucket				
<b>Shelf life:</b>	Salt is chemically stable and can be consumed indefinitely.				
<b>Further inquiries:</b>	Schweizer Salinen AG	Postfach	CH-4133 Pratteln		
	Tel. : + 41 (0)61 825 51 51	verkauf@saline.ch			