

Product specification

Fleur des Alpes® Organic Swiss Thyme code no. 2307

Features:	Flavored with organic thyme, Fleur des Alpes consists of 95.44% Fleur des Alpes and 4.56% thyme from certified organic Swiss farms. Annual certification of organic herbs by the independent certification body bio.inspecta.																				
Use:	Seasoning of food																				
Organoleptic aspects:	Appearance	Two colors: white and green																			
	Odor	Thyme																			
Composition: (dry matter)	Fleur des Alpes 95.44%																				
	Sodium chloride	NaCl	min.	97	%																
	Sulphate	SO ₄ ²⁻	max.	1.5	%																
	Calcium	Ca ²⁺	max.	6000	mg/kg																
	Magnesium	Mg ²⁺	max.	700	mg/kg																
	Herbs 4.56%																				
	Organic Swiss thyme																				
Moisture content	Weight loss at 110 °C	H ₂ O	max.	1.5	%																
Physical: properties	Grain size			0.1–5.0	mm																
	Average grain size			2.0–3.2	mm																
Nutritional values	<table border="1"> <tr> <td>Energy</td> <td>54 kJ (13 kcal)</td> </tr> <tr> <td>Fat</td> <td>0.3 g</td> </tr> <tr> <td><i>Of which saturated fatty acids</i></td> <td><i>0.1 g</i></td> </tr> <tr> <td>Carbohydrates</td> <td>1.2 g</td> </tr> <tr> <td><i>of which sugars</i></td> <td><i>0.1 g</i></td> </tr> <tr> <td>Fiber</td> <td>1.7 g</td> </tr> <tr> <td>Protein</td> <td>0.5 g</td> </tr> <tr> <td>Salt</td> <td>95 g</td> </tr> </table>					Energy	54 kJ (13 kcal)	Fat	0.3 g	<i>Of which saturated fatty acids</i>	<i>0.1 g</i>	Carbohydrates	1.2 g	<i>of which sugars</i>	<i>0.1 g</i>	Fiber	1.7 g	Protein	0.5 g	Salt	95 g
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Storage:	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	%																
Regulatory: references	The salt complies with the following legal requirements:																				
	<ul style="list-style-type: none"> • FAO/WHO Codex Alimentarius CXS 150-1985 • Regulation (EU) 2023/915 on maximum levels for certain contaminants in food • Swiss food legislation (VLpH, VHK) • Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV • 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. L. 																				
Allergens: GMOs:	<ul style="list-style-type: none"> • 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. L. 																				
Ionizing radiation:	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.																				
BSE/TSE:	No ingredients of animal origin are used in the manufacture and handling of this product.																				
Storage behavior:	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.																				
Packaging:	130 g jar																				
Shelf life:	3 years																				
Further inquiries:	Schweizer Salinen AG Tel. : + 41 (0)61 825 51 51	Postfach CH-4133 Pratteln verkauf@saline.ch																			