

## Product specification



### Sel Gris Sea Salt from the Atlantic code no. 15106

<b>Characteristics:</b>	It is a coarse-grained, slightly moist sea salt. It contains no artificial additives. Depending on the origin and method of extraction, the salt may contain natural, insoluble components.				
	Origin: France				
<b>Use:</b>	As table salt in households and restaurants.				
<b>Organoleptic properties:</b>	Appearance	light gray, crystalline			
	Odor	Odorless			
<b>Composition:</b> <small>(Typical values on dry matter)</small>	Sodium chloride	NaCl	min.	98	%
	Sulphate	SO <sub>4</sub> <sup>2-</sup>		1.2	%
	Water-insoluble constituents		max.	1	%
	Magnesium	Mg <sup>2+</sup>	approx.	5100	mg/kg
	Calcium	Ca <sup>2+</sup>	approx.	1500	mg/kg
	Potassium	K <sup>+</sup>	approx.	1200	mg/kg
<b>Moisture content:</b>	Weight loss at 110 °C	H <sub>2</sub> O	max.	1.0	%
<b>Physical properties:</b>	Grain size			2–7	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>• 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).				
<b>BSE/TSE:</b>	No ingredients of animal origin are used in the manufacture and handling of this product.				
<b>Storage behavior:</b>	The duration of storage is determined largely by environmental influences on the packaging.				
<b>Packaging:</b>	Mill with ceramic grinder, net weight 80 g, 9 grinders per box, 5 × 25 boxes per pallet (1260 mills)				
<b>Delivery unit:</b>	Supplied on 384 kg Euro pallets wrapped in PE film.				
<b>Shelf life:</b>	Salt is chemically stable and can be consumed indefinitely.				
<b>Further inquiries:</b>	Schweizer Salinen AG	Postfach CH-4133 Pratteln 1			
	Tel.: + 41 (0)61 825 51 51	verkauf@saline.ch			