

Product specification

Fleur de Sel de Guérande code no. 15108

Characteristics:	It is a medium-grained and 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				
Use:	As table salt in households and restaurants.				
Organoleptic properties:	Appearance	light gray, crystalline			
	Odor	Odorless			
Composition: <small>(Typical values on dry matter)</small>	Sodium chloride	NaCl	min.	94	%
	Sulphate	SO ₄ ²⁻		1.1	%
	Water-insoluble constituents		max.	1	%
	Calcium	Ca ²⁺	approx.	1400	mg/kg
	Potassium	K ⁺	approx.	1300	mg/kg
	Magnesium	Mg ²⁺	approx.	500	mg/kg
Moisture content:	Weight loss at 110 °C	H ₂ O	approx.	5.5	%
Physical properties	Grain size			1–3	mm
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"> • Swiss food legislation (VLpH, VHK) 				
Allergens:	<ul style="list-style-type: none"> • Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV 				
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 				
Ionizing radiation:	During production, the salt is not treated with ionizing radiation (nor is X-ray detection used).				
BSE/TSE:	No ingredients of animal origin are used in the manufacture and handling of this product.				
Storage behavior:	The duration of storage is determined largely by environmental influences on the packaging.				
Packaging:	PET jar with aluminum lid (net weight: 110 g). 18 jars per box. 5 x 15 boxes per Euro pallet (1350 jars in total).				
Shelf life:	Salt is chemically stable and can be consumed indefinitely.				
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