

PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

Product	Seasalt fine
Code	55000 / 55020
Certificate	Not organic
Country of origin	Portugal
Last update	12-12-2018
Issue Date	04-07-2016
This product is	Not genetically modified or irradiated

Production	
Ingredients	Seawater
Additives	No additives
Process	<p>The seawater streams in the basins where the water evaporates. When the salt is dry, it is transported to the factory. Where it will be cleaned. First step is Sieving, at this big impurities are taken out like stones, sand clothes</p> <p>Then salt is transported with an elevator to the pre-washer, this is repeated 4 times. In all these stages impurities like small stones, sand and dirt are removed from the salt by way of sedimentation</p> <p>At cleanest part water of own well is used for end washing. The cleaned salt is then transported to a centrifuge till approx. 3% water is remained. The wet salt is then dried in a dryer with hot air of 190-200 degrees Celsius. At the end the salt is cooled down with cold air and transported to a sifter; sifted salt is stored into silo's and then packed</p> <p>Finally the bags are metal detected.</p>

Sensorial properties	
Smell	Not remarkable
Colour	White
Taste	Salty
Appearance	Crystal < 1 mm

Packing			
Net content	55000: 20 x 1 kg plastic bags	55020: 25 kg per bag	
Kind of packing	55000: box	55020: plastic bag	
Packing size (L x W x H)	55000: 40 x 25 x 18	55020: 52x34x14	
Packing/layer	55000: 9	Layers/pallet	55000: 6
	55020: 6		55020: 7

Shelf life	
Storage conditions	Dry
Shelf life	Indefinite if stored correctly. For reference purposes we use a shelf life of 6 years after reception in our warehouse

Nutritional values (per 100 gram)		(from supplier)
Energy	0 KJ 0 Kcal	
Protein (g)	0	
Fat (g)	0	Saturated: 0
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Moisture (g)	< 3.0	
Mineral	Chlorides compounds (as NaCl): >98.5% Halogens (as Cl): 59-60% Lead (Pb): <1.00 mg/kg Copper (Cu): <2.00 mg/kg Cadmium (Cd): <0.10 mg/kg Mercury: <0.03 mg/kg Ammonium: <14.0 mg/kg Nitrates: <60.0 mg/kg Mineral hydro carbides: <15 mg/kg Iodine (I): 0.1-0.2 mg/kg Total alkaliteit (As CaCO₃): <0.02 mg/kg	

Analytical properties	
Ash (%)	> 97
Insoluble parts	< 2.5 g/kg

Microbiological Properties	
Salmonella (cfu/g)	Absent

Allergy list (+ = present, - = absent and *= possible cross contamination)		
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)
Lactose or milk sugar	-	Peanutoil
(Chicken) egg	-	Sesame
Soya protein (-derivatives)	-	Sesame-oil
Soya oil	-	Glutamate (added E620-E625)
Gluten	-	Sulfite (E220-E228)
Wheat	-	Benzoic acid/Parabens (E210-E213)
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155
Beef (-derivatives)	-	Tartrazine (E102)
Pork (-derivatives)	-	Cinnamon
Chicken (-derivatives)	-	Vanillin
Fish	-	Coriander
Shell-fish	-	Celery
Corn /Maize (-derivatives)	-	Umbelliferae
Cocoa	-	Carrot
Yeast	-	Lupine
Pulses	-	Mustard
Nuts (-derivates)	-	Mollusc (- derivates)
Nut-oil	-	

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	Yes
NOP-certified	No
Ecosocial = Fairtrade IBD	No