

PRODUCT INFORMATION

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

Product	Seasalt coarse
Code	55015 / 55030
Certificate	Not organic
Country of origin	Portugal
Last update	28 February 2014
Issue Date	28 May 2014
This product is	Not genetically modified or irradiated

Production	
Ingredients	Seawater
Additives	No additives
Process	The seawater streams in the basins where the water evaporates. When the salt is dry, it is transported to the factory. The salt is stored in a big silo. And mixed with saltwater. In this high salt concentration solution the first cleaning is started. With a centrifuge the water and salt are separated. The salt goes to a second silo, and the process is repeated. If the salt is not clean enough it will be cleaned a third time. After the cleaning the salt is dried in a drier at a temperature of 190°C, during this process the amount of moisture can be regulated.

Sensorial properties	
Smell	Not remarkable
Colour	White
Taste	Salty
Appearance	Crystal 1-3 mm

Packing			
Net content	55015: 15 x 1 kg plastic bags	55030: 25 kg per bag	
Kind of packing	55015: box	55030: plastic bag	
Packing size (L x W x H)	55015: 40 x 25 x 18	55030: 61 x 31 x 12	
Packing/layer	55015: 9	Layers/pallet	55015: 6
	55030: 6		55030: 7

Shelflife	
Storage conditions	Dry
Shelflife	Indefinite if stored correctly. For reference purposes we use a shelf life of 36 months after reception in our warehouse

Nutritional values (per 100 gram)		(from supplier)
Energy	0 KJ 0 Kcal	
Protein (g)	0	
Fat (g)	0	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: - %
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
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	
Total Plate Count (cfu/g)	
Yeast (cfu/g)	

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

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No