

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Seasalt coarse</b>
<b>Code</b>	<b>55015 / 55030</b>
<b>Certificate</b>	<b>Not organic</b>
<b>Country of origin</b>	<b>Portugal</b>
<b>Last update</b>	<b>12-12-2018</b>
<b>Issue Date</b>	<b>22-6-2016</b>
<b>This product is</b>	<b>Not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Seawater</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>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.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Not remarkable</b>
<b>Colour</b>	<b>White</b>
<b>Taste</b>	<b>Salty</b>
<b>Appearance</b>	<b>Crystal 1-3 mm</b>

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

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

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>0 KJ 0 Kcal</b>	
<b>Protein (g)</b>	<b>0</b>	
<b>Fat (g)</b>	<b>0</b>	<b>Saturated: 0</b>
<b>Carbohydrates (g)</b>	<b>0</b>	<b>Sugars: 0</b>
<b>Dietary fibre (g)</b>	<b>0</b>	
<b>Moisture (g)</b>	<b>&lt; 3.0</b>	
<b>Mineral</b>	<b>Chlorides compounds (as NaCl): &gt;98.5%</b> <b>Halogens (as Cl): 59-60%</b> <b>Lead (Pb): &lt;1.00 mg/kg</b> <b>Copper (Cu): &lt;2.00 mg/kg</b> <b>Cadmium (Cd): &lt;0.10 mg/kg</b> <b>Mercury: &lt;0.03 mg/kg</b> <b>Ammonium: &lt;14.0 mg/kg</b> <b>Nitrates: &lt;60.0 mg/kg</b> <b>Mineral hydro carbides: &lt;15 mg/kg</b> <b>Iodine (I): 0.1-0.2 mg/kg</b> <b>Total alkaliteit (As CaCO<sub>3</sub>): &lt;0.02 mg/kg</b>	

<b>Analytical properties</b>	
<b>Ash (%)</b>	<b>&gt; 97</b>
<b>Insoluble parts</b>	<b>&lt; 2.5 g/kg</b>

<b>Microbiological Properties</b>	
<b>Total Plate Count (cfu/g)</b>	
<b>Yeast (cfu/g)</b>	
<b>Moulds (cfu/g)</b>	

Allergy list (+ = present, - = absent and * = possible cross contamination)			
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	Yes
NOP-certified	No