

FINE IODISED SEA SALT LA BALEINE

Anticaking and free flowing treated

Sea salt is created from the natural evaporation of sea water in the salt marshes under the combined effect of the sun and the wind. As the sea water becomes increasingly concentrated in salt, it is transferred between evaporation ponds until it finally arrives in the crystallisation pools. Here, the salt crystals form and settle, ready to be harvested.

PHYSICAL AND CHEMICAL CHARACTERISTICS OF SALT BEFORE TREATMENT

		Units	Values	Methods of reference	
				AFNOR Standards	ISO standards
Guaranteed values	NaCl (on dry basis)	%	≥ 99,0	NFT 20-057	ISO 6227
	Loss of mass (at 110°C)	%	≤ 0,5	NFT 20-401	ISO 2483
	Solubility in water (at 20°C)	g/l	358	Salins own method	
Typical values	Granularity		Crystals essentially between 0,1 and 1,0 mm	NFX 11-507	ISO 2591
	Insolubles (on dry basis)	%	0,03		ISO 2479
	Visible density (non compressed salt)		1,1	Salins own method	

TREATMENT

- Potassium iodate: 15 - 20 mg/kg expressed as iodine.
- Yellow prussiate of soda (anticaking agent E535): 20 mg/kg maximum expressed as $K_4Fe(CN)_6$.
- Magnesium carbonates (free flowing agents E504) + Magnesium oxide (free flowing agent E530): 1% maximum.

USE-BY-DATE

Product not subject to consumption limit date by virtue of the annex X of the regulation No 1169/2011 of the European Parliament and Council on the provision of food information to the consumers.

REGULATION TEXTS AND REFERENCE STANDARDS

- The French Ministerial Decree of 24 April 2007 relating to salts intended for human consumption.
- The French Ministerial Order of 24 April 2007 relating to the nutritional elements that can be used as supplement of salts intended for human consumption.
- The Regulation No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.
- The Codex Alimentarius STAN 150-1985 standard for food grade salt.

USAGE

Table salt

STORAGE CONDITIONS

In a clean dry and cool place

PRODUCTION SITE

Porto-Viro (Italy)

In a constant concern of our customers satisfaction and of reliability and improvement of its products quality, Salins is ISO 9001 certified.

The food products have to meet sanitary regulations; therefore the production site of Porto-Viro is engaged in the process of risks analysis HACCP (Hazard Analysis Critical Control Point).

COMPAGNIE DES SALINS DU MIDI ET DES SALINES DE L'EST
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