

PRODUCT INFORMATION

See also www.organic.nl

Product	Sea salt fine
Code	55000 / 55020
Certificate	Not organic
Country of agricultural origin	Portugal
Country of last processing	Portugal
Last update	28-06-2021
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. Where it will be cleaned. First step is Sieving, at this big impurities are taken out like stones, sand clothes. 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. 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. Finally the bags are metal detected.

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: 52 x 34 x 14
Packing/layer	55000: 9	Layers/pallet	55000: 6
	55020: 6		55020: 7

Shelf life	
Storage conditions	Keep the bags in dry and ventilated places, protected from sunlight and hygienic and sanitary conditions that avoid contamination of the product.
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)	< 6		
Salt (g) (dry product)	> 94		

Microbiological Properties	
Total Plate Count (cfu/g)	< 100
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut or pumpkin seed	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

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