

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Seasalt fine</b>
<b>Code</b>	<b>55021</b>
<b>Certificate</b>	<b>Not organic</b>
<b>Country of agricultural origin</b>	<b>Portugal</b>
<b>Country of last processing</b>	<b>Portugal</b>
<b>Last update</b>	<b>23-07-2020</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 &lt; 710 micron</b>

<b>Packing</b>			
<b>Net content</b>	<b>25 kg</b>		
<b>Kind of packing</b>	<b>plastic bag</b>		
<b>Packing size (L x W x H)</b>	<b>59 x 39 x 13</b>		
<b>Packing/layer</b>	<b>6</b>	<b>Layers/pallet</b>	<b>7</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Dry</b>
<b>Shelflife</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>Mineral</b>	<b>Chlorides compounds (as NaCl): &gt; 94%</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>Moisture (%)</b>	<b>&lt; 6</b>

<b>Microbiological Properties</b>	
<b>E. Coli (cfu/g)</b>	<b>Absent</b>
<b>Salmonella (cfu/g)</b>	<b>Absent</b>

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

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