

UNTREATED DRIED COARSE SEA SALT

LE SAUNIER DE CAMARGUE

The sodium chloride saturated brine, then the crystallization of the sea salt result from the effect of both the wind and the sun on the natural evaporation of the sea water in our salt ponds. The sea salt is then harvested and washed. According to the different uses, the sea salt can be centrifuged or dried under high temperature, sieved or grinded in order to obtain different types of grain sizes.

PHYSICAL AND CHEMICAL CHARACTERISTICS				
	Unit	Guaranteed Values	Methods of reference	
			AFNOR Standards	ISO Standards
Na Cl (on dry basis)	%	≥ 99,8	NFT 20-057	ISO 6227
Loss of mass (at 110° C)	%	≤ 0,05	NFT 20-401	ISO 2483
Typical values from our analyzes				
	Unit	Typical values from our analyzes	Methods of reference	
			AFNOR Standards	ISO Standards
Granularity		Crystals essentially between 0,9 and 3,15mm	NFX 11-507	ISO 2591
Aqueous insolubles	%	≤ 0,05		ISO 2479
Density (on dry basis)	kg/L	1,1	Salins own method	
Sulphate (on dry basis)	ppm	700	NFT 20-405	ISO 2480
Typical nutritional values				
	Unit	Typical nutritional values	Methods of reference	
			AFNOR Standards	ISO Standards
Calcium (on dry basis)	ppm	300	NFT 20-406	ISO 2482
Magnesium (on dry basis)	ppm	30	NFT 20-406	ISO 2482
Sodium (on dry basis)	%	39,3		
Proteins - Glucids - Lipids - Fibres		0		

TREATMENT

None.

METALLIC CONTAMINANTS

For salt, the maximum contents of heavy metals are determined by the Order of the 24th of April 2007 relating to food grade salt and by the Codex STAN 150-85 standard about food grade salt. It concerns the following elements :

	<i>Maximal contents</i>	<i>Results obtained on the Salins salts</i>
Arsenic (As)	< 0,50 mg/kg	< 0,05 mg/kg
Copper (Cu)	< 2,00 mg/kg	< 1,00 mg/kg
Leas (Pb)	< 2,00 mg/kg	< 1,00 mg/kg
Cadmium (Cd)	< 0,50 mg/kg	< 0,20 mg/kg
Mercury (Hg)	< 0,10 mg/kg	< 0,04 mg/kg

Absence of GMO

We certify that to date, our manufacturing processes exclude any use of products likely to include Genetically Modified Organisms. We certify also that none of the additives that we use for our products contain GMO.

Absence of Allergen

Our manufacturing processes exclude any use of products likely to include allergens recognised within the scope of appendix III (a) of directive 2000/13 amended in our salts. We verify also that none of the additives that we use for our products contain allergens.

Absence of Ionisation

We declare under our own responsibility that, neither during the manufacturing process, nor from their origin do our food salts contain ionised ingredients.

- REGULATION TEXTS AND REFERENCE STANDARDS**
- Ministerial decree of April 24, 2007 relating to salts intended for human consumption.
 - European directive 95/2/CE of 20/02/95 amended and ministerial decree of the 02/10/97 amended concerning food additives.
 - STAN normalizes 150-1985 of the Alimentarius Codex for food grade salt.

MICROBIAL CONTAMINATION

Concerning the microbiology, the present regulation about food products does not submit the salt to any particular conditions. However Salins has set up a supervisor plan on all our production and packing sites in order to:

- verify that no source of contamination able to affect our products could be developed on the fringes of hygienic measures and the control of healthiness, all these factors are applied in our workshops;
 - characterize the microbial status of our salt.
- The opposite chart produces the results we usually observe on our sea salts:

Germs	Résultats / 1g
Sulfite-reducing anaerobics	< 10
Yeast	< 10
Moulds	< 20
Coagulase-positive staphylococci	< 1
Thermotolerants coliform	< 1
Colifomes at 30°C	< 1
Flora mesophile aerobics	<100
Spore of flora mesophile aerobics	<50
Intestinal enterococci	< 1
Salmonella	None
Listeria	None

PACKAGING

Presentation	Dimensions (mm)			Weight (kg)		Number of units / pallet	Regrouping
	L	I	h ⁽¹⁾	Gross	Net		
25kg bags (shrink-wrapped pallet)	1200	840	1110	1033	1000	40	8 layers of 5 bags
Package code : L(Batch) - A(Aigues-Mortes) - YY(Year) - DDD(Day) - HH:mm(Hours:minutes)							

(1) For shrink-wrapped pallet, pallet and over-packaging are included

Recommendations: To keep the initial characteristics of this untreated salt which is particularly sensitive to caking, the pallets must be stored in a clean, dry and a cool place avoiding stacking

PRODUCTION SITE

Salt work of Aigues-Mortes
(F - 30220)

In a constant concern of our customers' satisfaction and of reliability and improvement of its products quality, the site of Aigues-Mortes is ISO 9001 and IFS certified.

The food products have to meet sanitary regulations; therefore all our production sites are engaged in the process of risks analysis HACCP (Hazard Analysis Critical Control Point).

MARKET SEGMENT

"The product can be used in Organic Agriculture according to the EEC Nr.834/2007 and 889/2008 directive".

Comment: The continuous improvement of our manufacturing processes and our working methods do not prevent the limited appearance of insoluble matters in the sea salt. These particles are inherent to their sea origin (small gravels and/or shells) and are of the same grain size or lower than the salt crystals. For some uses (ex. pickling for injection) it would be better to foresee a process of filtration or of decantation before using.

CIE SALINS DU MIDI ET DES SALINES DE L'EST

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Limited Company with capital value of 68 040 000 euros – 412.431.744 R.C.S. NANTERRE

The aim of our publications and notices is to advise you better. The indications concerning the possible application of our products cannot commit our responsibility in any way, particularly in the case of not respecting rights by the third party.