

	Registrating Dried coarse salt from Guerande PGI certified		Quality sheet 6-1 N°1 V14
Created on: 2011 Modified on: 28/06/2022 Reason for the modification: passage of all cards under the same version number and the unit for microbiological characteristics goes from < 1g to < 1 CFU/g			Drafted by: E LE GUEN Proofed by: E.RIO Approved by: E. RIO
Raw material		100% Salt from Guerande, PGI certified	
Origin exclusively from Guerande Basin : Batz sur mer, La Turballe, Guérande			
Harvesting methods of raw material		By hand on the bottom of the ponds	
Production process		Packaging after sifting of coarse salt, drying, crushing and sifting of dried coarse salt, without any additives Granulometry 1,4mm ≤ grains ≤ 4mm	
Physical features		Humidity rate	≤ to 4%
		Insoluble rate	≤ to 1%
Chemical features		Sodium chloride	> 94% on dry matter basis
		Arsenic	≤ 0,5 mg / kg
		Copper	≤ 2 mg / kg
		Lead	≤ 2 mg / kg
		Cadmium	≤ 0,5 mg / kg
		Mercury	≤ 0,1 mg / kg
Microbiological features		Total coliforms	< 1 CFU/g
		Escherichia coli	< 1 CFU/g
		Faecal streptococci	< 10 CFU/g
Ionisation		No ionized ingredients	
GMO		No GMO	
Allergens		No allergens	
Other		Preservatives	None
		Anti-oxygen	None
		Acidifying agent	None
		Pesticides	None
		Natural flavours	None
		Natural coloring	None
		Artificial coloring	None
Use-by-date, Date of Minimum Durability	According to the law no 2015-992 of 17 August 2015 Title IV Item 103: Best-Before-Date is forbidden for products listed in annex X-1-d to the regulation UE no.1169-2011		
INCO	According to Council regulation (UE) No 1169-2011 - Annex V: The nutrition declaration does not apply to salt		
Packaging batch codes in digits	Batch code printed on packaging: - On the bottom of the box for retail packaging: "flower of salt", table salt, coarse grey salt - On the front of the packaging for whole sale: bags, buckets, jars		
	The first number corresponds to the last number of the packaging year. e.g.: 2 for 2022, 3 for 2023, ...		
	The next 3 numbers are the digits of de day of the year and the 4 last numbers generated separately for each type of finished product i.e.: batch code N°20660023 Coarse grey salt => 23th batch of coarse grey salt packed in 66th day of the year in 2022		
Conservation and storage conditions	In a dry place (between 20°C to 30°C) and protected from moisture (hygrometry under 50%)		
Use	Fitting grinders, to be used as cooking or table salt		
Packaging	Types	Net weight	
	PET plastic box	250 gr	
	Coextruded plastic bag	500 gr	
	Plastic bucket (PP)	1 kg, 5 kg	
	Plastic bag (LDPE)	5kg, 10kg, 25kg	