

	Registrating Salt from Guerande PGI certified, ground		Quality sheet 6-1 N°1 V14
Created on: 28/07/2021 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	
Physical features	Humidity rate	≤ to 2%	
	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: <i>The nutrition declaration does not</i>		
Packaging batch codes in 8 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		
Conservation and storage conditions	The next 3 numbers are the digits of de day of the year and the 4 last numbers generated		
	i.e.: batch code N°20660023 Coarse grey salt => 23th batch of coarse grey salt packed in 66th day		
Conservation and storage conditions		In a dry place (between 20°C to 30°C) and protected from moisture (hygrometry under 50%)	
Use		To be used for seasoning and as table salt	
Packaging	Types	Net weight	
	Plastic bucket (PP)	5kg	
	Coextruded plastic bag	1kg	
	Plastic bag (LDPE)	5kg, 10kg, 25kg	