

LE SAUNIER DE CAMARGUE FLEUR DE SEL

Fleur de Sel de Camargue crystals appear in the summer on the surface of salt evaporation ponds and are harvested by hand. After draining in the sun for several hours, Fleur de Sel de Camargue is filtered before packaging. Fleur de Sel de Camargue grains are crunchy and irregular and delicately enhance the flavour of dishes.

PHYSICAL AND CHEMICAL CHARACTERISTICS

	Unit	Guaranteed Values	Methods of reference	
			AFNOR Standards	ISO Standards
NaCl (on dry basis)	%	≥ 98	NFT 20-057	ISO 6227
Loss of mass (at 110° C)	%	≤ 4	NFT 20-401	ISO 2483

	Unit	Typical values from our analyzes	Methods of reference	
			AFNOR Standards	ISO Standards
Granularity		Crystals essentially between 0,4 and 5 mm	NFX 11-507	ISO 2591
Aqueous insolubles	%	≤ 0,07		ISO 2479
Density (on dry basis)	kg / l	0,8	Salins own method	
Sulphate (on dry basis)	%	0,5	NFT 20-405	ISO 2480

	Unit	Typical nutritional values	Methods of reference	
			AFNOR Standards	ISO Standards
Calcium (on dry basis)	%	0,14	NFT 20-406	ISO 2482
Magnesium (on dry basis)	%	0,1	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 EC regulation n° 1881/2006 and its amendments as well as by the Codex STAN 150-85 standard for food grade salt. It concerns the following elements :

<i>Contaminants</i>	<i>Maximal contents</i>
Arsenic (As)	< 0,50 mg/kg
Copper (Cu)	< 2,00 mg/kg
Lead (Pb)	< 1,00 mg/kg
Cadmium (Cd)	< 0,50 mg/kg
Mercury (Hg)	< 0,10 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 add to our salts allergens recognised within the scope of Annex II to EU Regulation n° 1169/2011 . 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

- Codex Alimentarius standard STAN 150-1985 for food grade salt.
- Commission Regulation (EC) 1881/2006 of 19/12/2006 and its amendments setting maximum levels for certain contaminants in foodstuffs
- Ministerial decree of April 24, 2007 relating to salts intended for human consumption (for France only)

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 :

Germes	Résultats / 1g
Sulfite-reducing anaerobics	< 10
Yeast	< 10
Moulds	< 20
Coagulase-positive staphylococci	< 1
Thermotolerants coliform	< 1
Coliformes 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		
Shrink-wrapped pallet	1200	800	1110	818	768	48	4 layers of 12 boxes
16 kg box	320	240	240	16,6	16	1	2 polyethylene bags of 8 kg
Package code : YYDDD							

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

Recommendations: The product must be stored in a clean, dry place away from sunlight.

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 Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products.

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 des SALINS DU MIDI & 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

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