

## **Product specification Mediterranean Sea Salt**

## fine, medium fine, medium coarse, coarse

Origin: Croatia

Sensory properties: Appearance and colour: Taste: Grain/ Granulometry :	granular, dry, white mild taste of sea salt fine (0-1 mm),medium fine (1–1,6 mm),medium coarse (1-3 mm), coarse (2-5 mm)		
<u>Chemical / physical data:</u> Residual Moisture: NaCl-content: Calcium: Magnesium: Insoluble substances:	< 0,30 % > 98,0 % 0,03-0,25 % 0,015-0,030 % max. 0,50 % Pb < 0,2 mg/kg Cd < 0,5 mg/kg Cu < 0,2 mg/kg Cu < 0,2 mg/kg As < 0,5 mg/kg		
Nutrition facts per 100g:	Salt about 99,9 %		
Additions: General: Anti caking: Iodine, fluorine or similar:	The product is unrefined, unbleached,contains no further additives None None		
<u>Residues:</u> Heavy metals: <u>Other:</u>	The contents of Pb, Cd, Hg, Cu and As are below those in the Codex Alimentarius fixed limits.		
Packaging:	The packaging material used is food safe harmless, according to the regulations (EC) No 1935/2004 and (EU) No 10/2011.		
Minimum Shelf Life:	min. 4 years from the date of delivery in cool (max. 25 ° C), dry (max. 65% relative humidity) and light-protected storage in unopened original packaging.		
lonising radiation:	The product was not treated with ionosing rays at any time.		
GMO:	The product contains no ingredients from genetically modified plants or organisms.		

<u>The product is suitable for a vegan and vegetarian diet. Declaration of Conformity with Food:</u> <u>The product is suitable for human consumption according to the specification.</u>

Allergens after EU Regulation 2003/89 / EC Annex Illa: none

All values given are average values and are partly subject to the usual with natural products fluctuations. These do not have the meaning of property assurances. They are not binding and do not constitute a basis for warranty or product liability claims.

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