


Product details	
<b>Article number</b>	
<b>Supplier</b> (Specification only valid for goods from this supplier)	
<b>Product name</b>	sea salt natural fine
<b>Legal name</b>	sea salt natural fine
<b>Country of processing</b>	
<b>Country of origin</b> (for this article all possible origins are shown)	Italy
<b>Agricultural origin</b>	EU-agriculture
<b>Product description</b>	Sea salt all-natural, no additives, not refined, not bleached, without separating agent. This natural sea salt can be used in product according to (EU) No. 2018/848.
<b>Botanical name</b>	
<b>Variety</b>	
<b>Production</b>	
<b>Customs tariff number</b>	25010091
<b>List of ingredients</b>	sea salt *from certified organic agriculture
<b>Product picture</b> (Example photo, not batch-related, deviations possible)	
<b>Preparation</b>	
<b>Usage</b>	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
<b>Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)</b>	
<b>Potential advice for customers</b>	



## Product specification

sea salt natural fine

Date: 2/2024

page 2 of 4

Further product characteristics	
Vegan	Yes
Raw food*	No
Gluten free (< 20 ppm) according to analysis	No
Superfood	No
**"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.	
Average nutritional information per 100g	
Energy (kJ / kcal)	0 / 0
Fat (g)	0.0
of which saturates (g)	0.0
Carbohydrate (g)	0.0
of which sugars (g)	0.0
Fibre (g)	0.0
Protein (g)	0.0
Salt (g)	97.500
Nutritional values may vary in natural products Source: supplier: L-70896	
Sensorial parameters	
Appearance/Colour	white, because it is a pure natural product, variations in colour (light/dark) may occur. They do not represent a reduction in quality. The isolated dark particles are shellfish residues or secondary minerals. Despite the greatest care during sifting, these can possibly fall through, as they have the same size as the salt crystals. We would like to expressly point out that these tiny mussel residues or secondary minerals are absolutely harmless and stand for high-quality natural purity.
Flavour/Taste	salty, no off-taste or off-flavour
Consistency	grainy
Chemical and physical parameters	
This is an automatically generated specification, not all parameters are applicable to every product.	
Moisture	max. 0.5%
NACL	min. 97.5 %
Size	ca. 0,2 – 1,1 mm
Storage and shelf life	
Best before date	practically unlimited, in dry and clean storage from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65 % atmospheric humidity
Other storage advices	Not suitable for outdoor storage! Since without trickling aid, the salt should be used within 6 months.



## Product specification

sea salt natural fine

Date: 2/2024

page 3 of 4

### Packaging

**Net weight per unit in kg**

25.00 kg

**Packaging material**

(All possible packaging materials are shown for this article)

polyethylene (PE) bag

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.

### GMO Status

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

### Ionizing radiation

The product is not treated with ionizing radiation.

### Pesticides

The product is in accordance to regulation (EU) No. 2018/848.

### Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently valid amendments.

### Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

### Pests

The product is free of living pests in all states of development.



## Product specification

sea salt natural fine

Date: 2/2024

page 4 of 4

### List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
<b>Gluten-containing cereals</b>	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
<b>Crustaceans and crustacean products</b>	-	-	
<b>Eggs and egg products</b>	-	-	
<b>Fish and fish products</b>	-	-	
<b>Peanuts and peanut products</b>	-	-	
<b>Soybeans and soya products</b>	-	-	
<b>Milk and dairy products</b>	-	-	
<b>Nuts and nut products</b>	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
<b>Celery and celery products</b>	-	-	
<b>Mustard and mustard products</b>	-	-	
<b>Sesame and sesame products</b>	-	-	
<b>Sulphur dioxide and sulphites &gt; 10 mg/litre expressed as SO<sub>2</sub></b>	-	-	
<b>Lupin and lupin products</b>	-	-	
<b>Molluscs and mollusc products</b>	-	-	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.

This document is computer generated. No signature needed.