Halen Môn Oak Smoked Sea Salt PDO

Description: Generally mixed light brown, pleasant smoky aroma derived from smoking over oak, The salt will have a balanced, salty and slightly smoky taste.

Origin: Hand harvested from the clean Atlantic waters of the coast of Anglesey, North Wales and has been awarded Protected Designation of Origin status by the European Commission.

Ingredients: 100% Halen Mon Pure Sea Salt PDO and GMO Declaration: The salt does not contain any a trace of oak smoked

genetically modified organisms (GMO) and genetic engineering is not applied during the production process.

Additives: contains no anti-caking or free flowing additives

Quality Systems: Halen Mon pure sea salt conforms to the following standards: BRC Global Food Safety Version 8 Grade AA,

Applications: The intended use of this product is a food additive either by the consumer during cooking or at the table, or by a food manufacturer as an additive or component in a food product.

Allergens: Does not contains allergens or any specific components. Celery seeds are on site but held in a segregated area with a full, and robust, BRC Version 8, approved procedure.

Suitable for: Vegetarians, Vegans, Gluten Free, Lactose intolerance.

Storage conditions: Store in a cool, dry place at ambient temperature. Shelf life: min 2 years after production date.



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Moisture typical <5%

CHEMICAL SPECIFICATION			
Sodium	35.5g	Tin (Sn)	<0.1mg/kg
Calcium	0.2/kg	Arsenic (As)	<1ppm max
Cadmium	<1ppm max	Mercury (Hg)	<1ppm max
Mercury	1ppm max	Copper (Cu)	<1mg/kg
Magnesium	<6mg/kg	Zinc (Zn)	<0.5mg/kg
lodine (I)	<0.2mg/kg	Lead (Pb)	<1mg/kg

David Lear listsage

NUTRITION 100G CONTAINS	
Energy	55kj/ 13kcal
Fat	0.2g
of which is saturates	0.1g
of which is mono-saturates	<0.1g
of which polyunsaturates	<0.1g
Carbohydrate	3.4g
of which sugars	0.1g
Fibre	1.1g
Salt	88.7g

GRADES		
Grain	Minimum	Maximum
Flake	0.5cms	2cms

	Grain	14 III III TIGI	•	Maximam
	Flake	0.5cms		2cms
MICROBIOLOGICAL (HPA guidelines for assessing microbiological safety of ready-to-eat foods placed on the market 2009)				
	Salmonella: negativ	ve	Listeria: <	10cfu/g
	Bacillus cereus: <200cfu/g		E.Coli: negative	
	TVC: 2000cfu/g max		Staphyloc	occi: <20cfu/g
Cl. porfringons count.		Enteroba	cteriacae E: <10cfu/kg max	

<10cfu/g	L. monocytogenes direct <10cfu/g	
Nut Statement The products supplied are to the best of our		
knowledge free from nut and nut derivatives. The Anglesey Sea		
Salt Company Limited does not handle nuts or nut products.		
However, due to the nature of the products supplied it is impossi-		
ble for the company to gud	arantee that no cross contamination	
has taken place at some point in the supply chain prior to delivery		

SIZE D	SIZE DATA			
	Smoked			
4g	✓			
15g	✓			
100g	✓			
500g	✓			
1kg	✓			
5kg	✓			
25kg	✓			

PACK	PACKAGING DATA	
15g	Ceramic clamp top Jar	
100g	PPE pouch or cardboard tube	
250g	Cardboard tube	
500	PPE pouch or cardboard tube	
1kg	PPE pouch	
5kg	PPE Blue food grade bag	
25kg	PPE Blue food grade bag	

CL perfringens count: