

TECHNICAL SHEET

Edible grey Sea Salt

GRP.BATZ.FTCO-215-V06R00

GUERANDE COARSE GREY SEA SALT

Produced on the salt marshes of the Peninsula of Guérande by natural evaporation of sea water under the combined effect of the sun and the wind, then harvested by hand by the saltworkers according to ancestral processes, this sea salt is not washed, so keeps its minerals and trace elements from the sea water, without any additives.

PHYSICO-CHEMICAL SPECIFICATIONS

	Unit	Typical value
NaCl (on dry salt)	%	≥ 94
Loss of mass (at 110°C)	%	≤ 12
Magnesium (on dry salt)	ppm	4700
Calcium (on dry salt)	ppm	2100
Sulphate (on dry salt)	ppm	13000
Insolubles (on dry salt)	%	1
Grain size	Crystals mainly between 0,8 and 5 mm	

METALLIC TRACES

For salt, the maximum contents of heavy metals are determined by the Order of the 24th April 2007 relating to food grade salt.
It concerns the following elements:

	Maximal contents	Results for BOURDIC salts
Arsenic (As)	≤ 0,50 mg/kg	≤ 0,05 mg/kg
Copper (Cu)	≤ 2,00 mg/kg	≤ 1,00 mg/kg
Lead (Pb)	≤ 2,00 mg/kg	≤ 1,00 mg/kg
Cadmium (Cd)	≤ 0,50 mg/kg	≤ 0,20 mg/kg
Mercury (Hg)	≤ 0,10 mg/kg	≤ 0,04 mg/kg

TREATMENT

None

USAGE

Cooking,

STORAGE CONDITIONS

In a clean, dry and cool place

REGULATION TEXT

Ministerial Order n°2007-588 from the 24th April 2007, relating to food grade salt.
Reference text: specifications PGI Sel de Guérande

MICROBIOLOGICAL ASSESSMENT

As regards to the microbiology, the current regulations on food products subject the salt to no specific arrangement. However, several years ago we set up a survey plan at our manufacturing and packaging plant, to verify that a source of contamination which could affect our products has not been able to develop, effecting hygienic measures and safety control, and is applied in our workshops; and to characterize the microbiological status of our salts.

The board below presents the results usually obtained on our sea salts.

Germes	Résultats
Sulfite reducing anaerobic /10g	< 10
Heat standing coliforms / 10g	< 10
Total coliforms / 10g	< 10
Aerobic micro-organisms at 30°C/ 10g	200
Spores of flora mesophilic aerobics / 10g	200
Yeast / 10g	< 10
Moulds / 10g	< 10
Salmonella / 25g	Absence
Coagulase-positive staphylococci / 10g	< 10
Intestinal enterococci / 10g	< 10

SITE OF MANUFACTURING

BATZ SUR MER 44740 – France

To respect the hygienic rules which apply to foodstuffs manufacturing, this site is engaged in an initiative of risk-assessment according to the principles of the HACCP method (*Hazard Analysis Critical Control Point*)

<u>Comment:</u>	The continuous improvement of our manufacturing processes and our working methods does not prevent the occasional appearance of insoluble matters in the sea salt. These particles are inherent to their marine origin (small gravel and/or fragments of shells, wood, plumes,...) and are of the same grain size or lower than the salt crystals.
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SOCIETE BOURDIC

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Our publications and notes aim at advising you in best.

The indications concerning the possible applications of our products can not engage our responsibility, particularly in case of infringement of rights belonging to a third party.

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