

Product Specification Organic Atlantic Sea Salt

Art.No	Product Name	Trademark	Origin
3010	CAPEA Organic Atlantic Sea Salt	CAPEA	Atlantic Ocean / Spain

1. General product description	EU Bio Atlantic Sea Salt. Free of anticaking agent (FOAA). Product is washed, grounded, sieved and dried. Additional elimination of insoluble with Laser Vision System.		
Logo Capea	 		

2. Sensory product properties:	
Colour:	White clean light and loose.
Consistency / texture:	White crystals. Type 1.
Smell/ flavour/ taste:	Odourless, soluble in water with an open saline taste, lacking anormal flavours.

3. Product Packaging & storage:.	
Packaging	25 Kg of net weight content or Big Bags of 1000kg
Euro-Pallet / Chep-Pallet :	Pallet with 40 bags.
Storage conditions:	Store in a dry place. 3 years BBD, if kept away from humidity. Packing material must be clean

4. Declaration/ labelling					
Supplier:		Country of origin:		Harvest year	
Alisa GmbH		☒ yes ☐ no		☐ yes ☒ no	
Add. Information:					
Max shelf life:		Date of expire declaration:		If required :	
No		No		Client label / EAN Code	
Lot number system:	Lot Number on each bag.				
Nutrition information: (per 100 gr)					
Should it be printed on Label:		from literature		from analysis	
☐ yes ☒ no		☒		☐	
Energy value (Per 100g)	Fat (Per 100 g)		Fibres (Per 100 g)	Protein (Per 100 g)	Heating
	App. saturated	Unsaturated			
0 cal/100g	Nil	Nil	Nil	Nil	☒ no ☐ yes

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FOOD INTOLERANCE DATA – FREE OF LIST (ALBA LIST)									
For allergy sufferers							Suitable for		
Free from:	Gluten	X	Soya and Soya derivatives	X	Benzoates	X	Vegetarians	X	
	Wheat / Rye / Barley / Oats/ Spelt/ Kamut / Corn / Legumes/	X	Maize and maize derivatives	X	Sulphur	X			
	Milk sugar	X	Fruit and fruit derivatives	X	BHA/BHT	X			
	Protein of eggs and egg derivatives	X	Fish, crustaceans	X	Aspartame	X	Vegans	X	
	Nuts/dried fruits	X	Additives	X	Beef	X			
	Sesame seeds and derivatives	X	Colours	X	Pork	X			
	Lupin	X	Glutamates	X	Carrot	X			
	Molluscs	X	Mustard	X					
	Lactose	X	Celery	X					
	Cocoa	X	Chicken meat	X					

5. Chemical characteristics & Grain Size :

PARAMETERS	Analysis Method	Analysis Value	TOLERANCE
Sodium Chloride	PNTe/LQm/FYQ/167	99,2±4%	> 97 %
Humidity	PNTe/LQm/FYQ/170	2,4±0,96 %	≤ 0,5 %
Magnesium	PNTe/LQm/FYQ/166	0,15±,0,015 %	< 2 %
Nitrogene total	PNTe/LQm/FYQ/172	2,1±0,21 mg/kg	≤ 20 mg/kg
Insoluble	PNTe/LQm/FYQ/175	0,023±0,003 %	≤ 5 g / kg
Mercury	PNTe/LQm/FYQ/239	< 0,05 mg / kg	<0,1 mg/kg
Arsenic	PNTe/LQm/FYQ/140	< 0,25 mg / kg	< 1 mg/kg
Cadmium	PNTe/LQm/FYQ/140	0,25 mg/kg	< 0,5 mg/kg
Copper	PNTe/LQm/FYQ/140	< 0,5 mg / kg	< 2 mg/kg
Lead	PNTe/LQm/FYQ/140	0,41±0,086 mg / kg	< 1 mg/kg
Sieve / Granulometry d80 =1mm. 85% of the grains are within 0,25 and 1,12 mm			
Grain distribution / mm	1,12	0,45	0,25
	< 7%	60-90%	10-30%

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6. Microbiological characteristics/ contamination:

PARAMETERS	Analysis Method	TOLERANCE
Aerobios Mesófilos	PNTe/LQM/MIC/002	< 100 UFC/g
Mohos & Levaduras (Mold & Yeast)	PNTe/LQM/MIC/010	< 100 UFC/g
Staphylococcus coagulasa	PNTe/LQM/MIC/012	Absence
Pseudomonas Aeruginosa	PNTe/LQM/MIC/040	Absence
Escherichia Coli	PNTe/LQM/MIC/004	Absence
Candida Albicans	PNTe/LQM/MIC/073	Absence
Clostridium Sulfito-Reductores	PNTe/LQM/MIC/116	< 100 UFC /g
Listeria Monocytogenes	PNTe/LQM/MIC/0122	< 25 UFC /g
Clostridium Botulinum	PNTe/LQM/MIC/0158	< 10 UFC / g
Staphylococcus coagulasa	PNTe/LQM/MIC/0010	Absence
Mold & Yeast	PNTe/LQM/MIC/0010	< 10 UFC / g

7. Production-/ Manufacturing information:

Atlantic sea salt, obtained by natural evaporation of sea water, refined and dried by physical agents exclusively, without using any kind of additives.

8. Conformity with law/ legislation.. :

- In conformity with Article 35, Paragraph 1 of regulation EU 2018/848 on organic production and labelling of organic products. Code number of the inspection body: DE-ÖKO-003
- GMO Statement : Genetically manipulated or modified organisms and ingredients are not added or used at any time of processing or cultivation, in accordance with the EU-regulation (1829/2003) and 1830/2003.
- Allergen Statement : No other known allergens according to current EU-regulations (1169/2011) are present in the products.
- Novel Food Statement : Product is not subject to EU Novel food legislation (2015/2283)
- Irradiated Food Statement : Products are not irradiated. Irradiation is not used in the production process.
- The product has been produced according HACCP, IFS, and BRC Food. Certified Vegan.

Important Notice:

In case of customer complain, please contact:

Benito Cano-Zander

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Please, remember to mention the batch code and describe the problem.

Capea is a registered trademark.