

**DONNEE**

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DON VE-01-1463

Date of application : 11/07/2016

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Title :

SPECIFICATION SHEET

DESIGNATION OF SALE	COARSE GREY SEA SALT BUCKET 5 KG LABEL ROUGE
DENOMINATION	<i>SEL DE GUERANDE / FOOD GREY SEA SALT</i>
TRADE NAME	LE GUERANDAIS
QUALITY	LABEL ROUGE
TYPE AND NET WEIGHT FOR THE CONSUMER UNIT	BUCKET OF 5 KG
INTERNAL REFERENCE	001463

VAT RATE	5,50%
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PACKAGING

ITEM	BUCKET OF 5 KG
ITEM PACKAGING	PLASTIC BUCKET PP
EAN 13 ITEM (GENCOD)	3445850053269
UNIT OF THE ORDER	BUCKET OF 5 KG
UNIT OF ORDER PACKAGING	-
CARDBOARD REFERENCE	-
PARCEL DIMENSIONS Wxlxh (cm)	22,5 x 21,3
PARCEL NET WEIGHT (kg)	5,000
PARCEL GROSS WEIGHT (kg)	5,255
PARCEL EAN CODE	73445850053268

PALLETS

TYPE OF PALLET	EUROP FILMED PALLET 120 x 80 cm
NUMBER OF PARCELS BY PALLET	120
PALLETIZATION	20 PARCELS BY LEVEL 6 LEVELS
PALLET DIMENSIONS Wxlxh (cm)	120 x 80 x 143
PALLET NET WEIGHT (kg)	600,000
PALLET GROSS WEIGHT (kg)	630,600



Title :

SPECIFICATION SHEET**TRACEABILITY**

IDENTIFICATION	Batch number + expiry date on each item + pallet
BATCH NUMBER	Last number of the year + day number of packaging + silo of origin + operator code + number order (or 8 if fumigated pallet)
EXPIRY DATE	4 years, end of year, after the day of packaging
MINIMUM GUARANTEED EXPIRY DATE EXWORKS	3 years after exworks
PRESERVING CONDITIONS	Store in a dry place protected from sun

SPECIFICATIONS

COMPOSITION	100% sea salt from Guérande
METHODS OF HARVEST	Manual harvest in salterns
PLACE OF HARVEST	<u>Peninsula of Guérande</u> . Basin of Guérande : Batz sur Mer, La Baule, Le Croisic, Le Pouliguen, Guérande and La Turballe . Basin of The Mes : Mesquer, Saint Molf and Assérac
PHYSICAL CHARACTERISTICS Insoluble rate Moisture rate Granularity	 ≤ 0,50% ≤ 7 % (tolerance ≤ 9%) ≤ 4 mm (at least 95%)
CHIMICAL CHARACTERISTICS Sodium chloride (/dry) Sodium Magnesium Potassium Calcium Iron Manganese Zinc Arsenic Copper Lead Cadmium Mercury	 ≥ 94 % 34 +/- 3 g/100g 0,80 +/- 0,30 g/100g 0,20 +/- 0,03 g/100g 0,20 +/- 0,10 g/100g 100 +/- 50 mg /kg 6 +/- 2 mg /kg 3 +/- 2 mg /kg ≤ 0,5 mg/kg ≤ 2 mg/kg ≤ 2 mg/kg ≤ 0,5 mg/kg ≤ 0,1 mg/kg Without additives
BACTERIOLOGICAL CHARACTERISTICS Flora mésophile aerobic Total coliformes Escherichia coli Intestinal enterococci	 < 5 000/g < 1/g < 1/g < 1/g
OTHER GUARANTEES	Without GMO (European Community regulations number 1829/2003 and number 1830/2003). Without ionization
CERTIFICATIONS OF PRODUCTS	Approval Label Rouge n°06-91 in 1991 sel de Guérande PGI

REQUIREMENTS IN PROGRESS OF REVISION

OTHER INFORMATIONS

CERTIFICATION OF THE COMPANY	IFS certification
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Laurent SERIAT - Sales Manager

Marielle BIGARET - Quality Manager