

Specification

Maldon Crystal Salt Company Limited, Wycke Hill Business Park, Maldon, Essex CM9 6UZ
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Smoked Maldon Sea Salt - Specification Details

1	Product description
1.1	Description Produced by evaporation and fractional crystallisation of purified sea water.
1.2	Appearance Colourless, odourless, white crystals.
1.3	Ingredients (Typical analysis) Sodium chloride 97.0 Non-saline salts 1.0 Moisture 2.0
1.4	Additives None
1.5	Storage/shelf life Dry and cool, chemically stable, will not degrade with time. Procedures in place to ensure effective stock rotation
1.6	Safety (see spec. sheet "Safety aspects of Salt handling") Non-toxic. Avoid contact with skin and eyes. If irritation wash copiously with water. Spillages may be washed to drain.
1.7	Animal Testing This product has not been used for animal testing.
2	Analyses
2.1	Chemical As sea salt is an entirely natural product its chemical composition may occasionally vary slightly from the mean values given. Regular Analyses are made by an independent laboratory. 2.11 Principal Ingredients. (see spec sheet MSS/CS) 2.12 Heavy Metals (see spec sheet MSS/HM) 2.13 Radio-nuclides Artificial radio-nuclides absent. <2Bq/kg limit. 2.14 Pesticides/Agrochemicals Pesticides <0.02ppm Nitrate/nitrite levels <20/2ppm
2.2	Physical 2.21 Organoleptic standards Checked for flavour, colour, appearance, texture and freedom from contaminants. 2.22 Granulometric (see spec sheet MSS/CS). 2.23 Bulk density (see spec sheet MSS/CS).
2.3	Microbiological Free from pathogens (Detailed micro-analysis see spec. sheet. MSS/MB)
2.4	Sieve analysis Owing to the nature of Maldon Salt crystals it is not possible to give meaningful sieve analysis data. Crystal size varies between 4 - 20mm. Bulk density typically 0.5g/cm ³
3	Nutritional
3.1	Dietary Suitable for diabetics, coeliacs, vegetarians, vegans.
3.2	Intolerance data Does not contain or come into contact with any contaminating substances known to induce food intolerance including: Dairy products, meat, British bovine extracts, gluten, nuts, oils, mycotoxins, garlic, preservatives or colouring materials, soya, HVP, glutamates, yeast, aflatoxins, flavourings, caffeine, cocoa, honey, formaldehyde, genetically modified components, eggs, cereals, gelatin, fish, pulses. Does not contain benzpyrene, aflatoxins or other known carcinogenic materials.

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3.3

Nutritional Information

Energy	0.0 kJ/100g
Moisture	0.2g/100g
Protein	0.0g/100g
Carbohydrate	0.0g/100g (including starches, sugars, polyols)
Total fat	0.0g/100g (including saturates & unsaturates)
Fibre	0.0g/100g
Sodium	39.0g/100g
Ash	0.0g/100g

Minerals:

Calcium	85.0mg/100g
Phosphorus	trace
Iron	2.0mg/kg
Magnesium	19.0mg/100g
Zinc	trace
Iodine	trace
Vitamins	nil

3.4

Irradiation

Not irradiated or treated with ethylene oxide

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Quality Control

4.1 Legal Status

Satisfies all requirements of Food Safety Act (1990) and all other current food legislation in the UK and EEC.

4.2 Health and Safety

4.21 Maldon Site

Cleaning and maintenance schedules as laid down in Company Manual.

Strict non-smoking regulations in working areas.

Glass protection measures in operation. All lights screened.

Washroom, rest areas and laundering service available for staff use.

Frequent management checks to ensure strict compliance with all Health and Safety regulations.

4.22 Pest Control

Pest control measures installed and maintained.

Insectocutors in working areas.

Windows and doors into working areas screened.

Storage areas fully proofed.

4.23 Screening

Maldon Site

Visual inspection and screening including metal detection (3.5mm sensitivity).

Metal detection and foreign substance logs kept.

4.24 Packaging

All packaging materials conform to Health and Safety regulations. Salt contained in co-extruded poly liners packed in cardboard cartons in corrugated cardboard outer cases.

Vehicles used for transportation are inspected to ensure compliance with company specification and Food Safety Act (1990).

Packaging lines and storage areas dedicated to salt.

All consignments are batch coded, and show details of weight, and contents, for ease of identity.

4.25 Complaints and Recall Procedures

A formal complaints procedure is laid down in the Company Manual.

All complaints are logged and action decided by Managing Director.

Rejection and recall procedures are established for immediate action by the Managing Director if required.

4.26 Staff Training

Staff training schedules and Health and Safety are the responsibility of the Managing Director.

All staff receive instruction in basic hygiene, accident prevention and use of safety clothing

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Production Methods

Flow Sheets

For production details see flow sheet. (Ref. MSS/PPP)

Important Note: The information contained in this document is given in good faith and is to the best of our knowledge correct at the date of publication and is without warranty. It is for the user to satisfy himself of the suitability of the product for his own particular purpose.
