

Smoked sea salt - Technical Information

PAVONE

DESCRIPTION: Chefs across the world consider this the best finishing salt available. It's special crystalline shape, rather than flaky, helps it to dissolve slowly, delivering a full and balanced flavor. Fleur de Sel is collected from the very top layer of the famous French salt ponds. Conditions must be just so for farmers to collect even a pound of this full flavored finishing salt. On a clear summer day, with no wind, the patient farmer will hand-harvest the delicate top layer of the salt pond, and the world has a bit more Fleur de Sel to enjoy. Fleur de Sel is best used as a finishing salt as it breaks down other herbs and highlights individual flavors in foods.

ORIGIN: Mediterranean sea

INGREDIENTS: Smoked sea salt

PACKAGING: Smoked sea salt is available in 25 kgs drums .

PACKAGING DATA

Packaging: plastic drums.

Weight: 25 kgs

Box Dimention: 45cm x 30cm x 30cm **Palletization:** 500 kgs for pallet

Pallet dimention: 80 cm x 120 cm x 150cm

Pallet typology: EPAL Full container: 24000 kgs

STORAGE ADVISE

This salt should be stored in a dry covered area at humidity levels below 80%. Temperatures should be ambient. ANALYSIS LABORATORY: RCLab, Eurofins

GRANOLUMETRY: Salt available one granolumetry

A: 2-3mm

CHEMICAL SPECIFICATION				
Nutrients	%	Eavy Metals		
Potassium	0,08%	Arsenic	not found	
Magnesium	0,06%	Cadmium	not found	
Sulfates	0,13%	Chromium	not found	
Calcium	0,08%	Nickel	not found	
Iron	not found	Lead	not found	
Insoluble	not found	Zinc	not found	
NaCL	98,60%	Mercury	not found	
Moisture	1%	Other Minerals	0,05%	

FISICAL ANALYSIS: Smoked salt is a natural salt with a white brown, low moisture and a salty and smoked taste.



CERTIFICATION		
HACCP	/	
FDA (USA) Registration	4	

CONTAMINATION				
OGM	0%			
Eavy metals	0%			
Shellfish	0%			
Gluten	0%			
Nuts	0%			

	1/6		
NUTRITION FACTS (for 100g)			
Calories	0		
Calories from fat	0		
Total fat	0		
Saturated fat	0		
Trans fat	0		
Cholesterol	0		
Total carbohydrate	0		
Dietary Fiber	0		
Sugar	0		
Vitamins	0		
Sodium	39%		

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