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Maldon Smoked Salt Flakes - Specification Details

| 1 | Product description | | |
|---|---------------------|---|--|
| | 1.1 | Description | |
| | | Smoked salt flakes made with Maldon salt made by the evaporation and fractional crystallisation of salt water. The bulk smoking of salt is outsourced and returned to Maldon for packing. | |
| | 1.2 | Appearance and flavour | |
| | | Light brown salt crystal flakes with a natural oak smoke flavour | |
| | 1.3 | Ingredients | |
| | 1.4 | 100% smoked salt crystals, produced by treatment of Maldon salt crystals with smoke from untreated oak (quercus) wood chips Additives | |
| | | None | |
| | 1.5 | Storage/shelf life | |
| | | Dry and cool, chemically stable, will not degrade with time. Store in a sealed container for extended storage. | |
| | 1.6 | Safety | |
| | | Non-toxic. Avoid contact with skin and eyes. If irritation wash copiously with water. Spillages may be washed to drain. CAS No. 7647-14-5. EINECS No. 231-598-3 | |
| 2 | Analysis | | |
| | 2.1 | Chemical | |
| | 2.1 | 2.11 Sodium chloride: not less than 97% on a dry matter basis2.12 Heavy metals | |
| | | Metals mg/Kg limits | |
| | | Copper 2 | |
| | | Cadmium 0.5 | |
| | | Arsenic 0.5 | |
| | | Lead 2 | |
| | | Mercury 0.1 | |
| | 2.2 | Physical | |
| | | 2.21 Organoleptic standards Light brown salt crystal flakes with a natural oak smoke flavour | |
| | 2.3 | Microbiological Free from pathogens | |
| 3 | Nutritional | | |
| | | | |
| | 3.1 | Dietary Suitable for vegetarians | |

Intolerance data
Does not contain allergens

3.2

being made clear to customers



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3.3

Typical Nutritional Information / 100g

| Energy | 0.0 kJ//Kcal |
|--------------|--------------|
| Protein | 0.0g |
| Carbohydrate | 0.0g |
| Fat | 0.0g |
| Fibre | 0.0g |
| Sodium | 39g |
| Salt | 100g |

Packaging

Tertiary: wooden pallet with layer pad, shrink wrap and pallet corner posts Secondary: carboard outer case or outer layer box, glued or clear tape shut Primary: carboard packets with clear plastic bag inside or PP tub and lid

Coding: Product name, weight (e), storage, traceability code dd/mm/yy and durability best before date dd/mm/yy

This specification covers all Maldon smoked salt including

MAL125SMOKED – 12 x 125g Smoked Sea Salt Flakes TUB500SMOKED – 6 x 500g Tub Smoked Sea Salt Flakes