



Specification

Wycke Hill Business Park, Maldon, Essex CM9 6UZ. UK
Tel: +44 (0)1621 853315 Fax: +44 (0)1621 858191
Email: info@maldonsalt.co.uk www.maldonsalt.co.uk

Maldon Salt Flakes - Specification Details

Maldon Sea Salt 1.4kg Tub
Maldon Sea Salt 570g Tub
Maldon Sea Salt 12 x 125g packets
Maldon Sea Salt 12 x 240g packets
Maldon Sea Salt 12 x 250g packets
Maldon Sea Salt 6 x 55g grinder mills

Product description													
1.1	Description Produced in England by the evaporation and fractional crystallisation of salt water.												
1.2	Appearance Soft white flaky crystals of salt.												
1.3	Ingredients See Separate Chemical Analysis Sheet												
1.4	Additives Anti-caking is not added.												
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 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	Analysis												
2.1	Chemical												
2.11	Sodium chloride: not less than 97% dry matter basis												
2.12	Heavy metals												
	<table><tr><th>Metals</th><th>mg/Kg limits</th></tr><tr><td>Copper</td><td>2</td></tr><tr><td>Cadmium</td><td>0.5</td></tr><tr><td>Arsenic</td><td>0.5</td></tr><tr><td>Lead</td><td>1</td></tr><tr><td>Mercury</td><td>0.1</td></tr></table>	Metals	mg/Kg limits	Copper	2	Cadmium	0.5	Arsenic	0.5	Lead	1	Mercury	0.1
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2.2	Physical												
2.21	Organoleptic standards Checked for flavour, colour, appearance, texture and freedom from contaminants.												
2.22	Granulometric crystals can vary from 0.125mm and 10.00mm.												
2.23	Bulk density typical value 588g/litre												
2.3	Microbiological												
	<table><tr><td>Salmonella spp.</td><td>Not detected in 25g</td></tr><tr><td>Enterobacteriaceae</td><td><100 cfu/g</td></tr><tr><td>E. coli</td><td><10 cfu/g</td></tr><tr><td>Staphylococci (coagulase positive)</td><td><20 cfu/g</td></tr></table>	Salmonella spp.	Not detected in 25g	Enterobacteriaceae	<100 cfu/g	E. coli	<10 cfu/g	Staphylococci (coagulase positive)	<20 cfu/g				
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3	Nutritional												
3.1	Dietary Suitable for diabetics, coeliac, vegetarians.												



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3.2 Intolerance data

Does not contain 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, cereals, gelatine, fish, pulses.

3.3 Nutritional Information

Energy	0.0 kJ/100g	0.0 Kcal/100g
Protein	0.0g/100g	
Carbohydrate	0.0g/100g	
Fat	0.0g/100g	
Fibre	0.0g/100g	
Sodium	39.0g/100g	
Salt	100g	

This salt does not supply iodine, a necessary nutrient.

Packaging

Tertiary: wooden pallet with layer pad, shrink wrap and pallet corner posts
Secondary: cardboard outer case or outer layer box, glued or clear tape shut
Primary: cardboard 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/yyyy. (mm/dd/yyyy for products sold in USA).

This specification covers all Maldon salt in all formats.

Salt mills / grinders are packed off site by a third party approved facility using Maldon salt. Salt mills / grinders may contain traces of mustard and celery.

Though great care is taken in the manufacture of the salt, due to the nature of the crystallisation process occasionally non salt particles including calcium carbonate flecks may be present in the packed product. As a finishing salt this is quite typical, however if the product is to be used for further processing without hand sprinkling onto products, please consider the impact of this on your finished product.

Though great care is taken in the manufacture of the salt, due to the nature of the crystallisation process, occasionally non salt particles, including calcium carbonate mineral deposits, may be present in the packed product. As a finishing salt this is quite typical, however if the product is to be used for further processing without hand sprinkling onto products, please consider the impact of this on your finished product

Specification authorisation

Supplier	Maldon Salt Ltd	Customer	
Signed by		Signed by	
Print name	Jim Thompson	Print name	
Position	QSE Manager	Position	
Date		Date	