

**Le Paludier Gros Humide****Description/Appearance:**

Produced on the salt marshes of the Peninsula of Guerande by natural evaporation of sea water under the combined effect of the sun and the wind. Then harvested by hand by the salt workers according to an ancestral process. This sea salt is not washed so keeps its minerals and trace elements from sea water. Contains no additives.

Storage:

Store in a clean, dry, and cool place.

Product Composition		
Ingredient Name	% of total	Country of origin
NaCl (on dry salt)	≥94	France
Loss of mass (at 110°C)	≤12	
Magnesium (on dry salt)	4700 ppm	
Calcium (on dry salt)	2100 ppm	
Sulphate (on dry salt)	13000 ppm	
Insoluble's (on dry Salt)	1%	
Grain size	Crystals mainly between 0.8 and 5 mm	

	Maximal Contents	Results for BOURDIC Salts
Arsenic (As)	≤ 0.50 mg/kg	≤ 0.20 mg/kg
Copper (Cu)	≤ 2.00 mg/kg	≤ 1.00 mg/kg
Lead (Pb)	≤ 2.00 mg/kg	≤ 1.00 mg/kg
Cadmium (Cd)	≤ 0.50 mg/kg	≤ 0.20 mg/kg
Mercury (Hg)	≤ 0.10 mg/kg	≤ 0.04 mg/kg

Description	Results
Sulphite reducing anaerobic/10g	<10
Heat standing coliforms/10g	<10
Total Coliforms/10g	<10
Aerobic Micro-organisms at 30°C/10g	200
Spores of Flors Mesophilic aerobics/10g	200
Yeast/10g	<10
Moulds/10g	<10
Salmonella/25g	Absence
Coagulase-positive staphylococci/10g	<10
Intestinal enterococci/10g	<10

SALT HOUSE, NORTH HARBOUR, NORTH HARBOUR STREET, AYR, KA8 8AE

t: 01292 292018 f: 01292 292001 w: www.salthouseonline.com e: info@salthouseonline.com

Important note: The information contained in this document is given in good faith and is to the best of suppliers knowledge correct at the date of publication, but it is for the users to satisfy themselves of the suitability of the product for their purpose.

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Review date 11/07/2025



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Packaging: Traded goods packed in 10kg & 25kg bags

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