

Product Specification

“La Truffiere” Fleur de Sel (pure premium sea salt) from Noirmoutier

Product of France

Description

Fleur de sel ("Flower of salt" in French) is a hand-harvested sea salt collected by scraping only the top layer of salt before it sinks to the bottom of large salt pans. It is collected off the coast of Brittany in the town of Noirmoutier. It is an artisanal food product and is one of the more expensive salts due to its scarcity.

Fleur de sel is often slightly grey due to the sand collected in the process of harvesting the salt from the pans. It contains more mineral complexity than table salt.



Organoleptic Characteristics

Color - White/grey
Physical State - Crystals

Taste - Salty
Smell - none

Nutritional Characteristics/Specifications

Minerals and trace elements	Sodium	Calcium	Potassium	Magnesium	Manganese	Iron
Avg Values for 100g	34,532 mg	396 mg	150 mg	577 mg	0.11 mg	0.73 mg
For 100 g:	Lipids: 0 g	Proteins: 0 g	Carbohydrates: 0 g	Calories: 0 Kcal		
Allergens: none	GMO: none		Ionization: none			
Kosher Statement	Kosher Certified					
Naturally Gluten-free						

Sea Salt Fine Fleur De Sel

Microbiological

Bacteriostatic: Inhibits the growth or reproduction of bacteria.

Physical and Chemical

Sodium	≥ 94 %	Of the dry extract
Arsenic (As)	≤ .05 mg/kg	Hydrides furnace Atomic Absorption Spectrometry
Copper (Cu)	≤ 2 mg/kg	Flame Atomic Absorption Spectrometry
Lead (Pb)	≤ 2 mg/kg	Furnace Atomic Absorption Spectrometry
Cadmium (Cd)	≤ 0.5 mg/kg	Furnace Atomic Absorption Spectrometry
Mercury (Hg)	≤ 0.1 mg/kg	Hydrides furnace Atomic Absorption Spectrometry

Storage and Packaging	Keep at room temperature. Packed to customer's specification
Expiry Date	None
Lot Number explanation	N18015E4 = Produced in “ N ” the area of Noirmoutier France, in the year 2018 , on the 015 th week of the year, on equipment “ E ,” on the 5 th day of the week.