

COMPAGNIA ITALIANA SALI S.P.A.

“MARGHERITA” MEDIUM DRIED SEA SALT

Cod. SAP 111720

PHYSICAL AND CHEMICAL CHARACTERISTICS				
	Unit	Law required values	Reference frame	
			Standard AFNOR	Standard ISO
NaCl (on the dry salt)	%	≥ 98	NFT 20-057	ISO 6227
Mass loss (at 110°C)	%	< 0.5	NFT 20-401	ISO 2483
	Unit	C.I.S. Values	Reference frame	
			Standard AFNOR	Standard ISO
Granulometric cut		Crystals 90% Range 630µm÷2.0 mm Tolerance ± 10%	NFX 11-507	ISO 2591
Insoluble in water	%	< 0.5		ISO 2479
Insoluble in hydrochloric acid 0.1 M	%	≤ 0.3		
	Unit	C.I.S. Values	Reference frame	
			Standard AFNOR	Standard ISO
Calcium (on the dry salt)	%	≤ 0.15	NFT 20-406	ISO 2482
Magnesium (on the dry salt)	%	≤ 0.15	NFT 20-406	ISO 2482
Water-soluble sulfates (s.s.)	%	≤ 0.40	NFT 20-405	ISO 2480

TREATMENT

Not present

ABSENCE OF GMO

We certify that to date, our manufacturing processes exclude any use of products likely to include Genetically Modified Organisms. We certify also that none of the additives that we use for our products contain GMO..

METAL CONTAMINANTS

The maximum allowable levels of heavy metals for the salt are defined by the Ministerial Decree n° 106 of the 31st January 1997 regarding the food salt, supplemented by Reg 2021/1323 and 2021/1317 relating to sea and refined salt, and by the standard Pharmacopoeia Stan 150-85 concerning the salt of food quality. The elements considered are:

	Maximum content	Results obtained on the Salins' salt
Arsenic (As)	< 0,50 mg/kg	< 0,05 mg/kg
Copper (Cu)	< 2,00 mg/kg	< 1,00 mg/kg
Lead (Pb)	< 1,00 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

ABSENCE OF ALLERGEN

Our manufacturing processes exclude any use of products likely to include allergens recognised within the scope of appendix III (a) of directive 2000/13 amended in our salts. We verify also that none of the additives that we use for our products contain allergens.

ABSENCE OF IONISATION

We declare under our own responsibility that, neither during the manufacturing process, nor from their origin do our food salts contain ionised ingredients.

REGULATION TEXTS AND REFERENCE STANDARDS

- Ministerial decree of April 24, 2007 relating to salts intended for human consumption.
- STAN normalizes 150-1985 of the Alimentarius Codex for food grade salt.
- Ministerial decree n.106 of January 31, 1997 relating to salts intended for human consumption.
- EC Regulation 1169/2011 on the labeling of food products
- Commission Regulation 2021/1323 of 11 August 2021 on maximum cadmium levels.
- Commission Regulation 2021/1317 of 9 August 2021 on maximum lead levels.
- European Parliament and Council Directive 1333/2008 of 16 december 2008 on food additives.

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Regarding the microbiology, the current regulation about food products doesn't include the salt in nothing particular specification. However, we have implemented a monitoring plan for all our plants for several years to:

verify and guarantee that there aren't contaminated sources in our product from a hygienic and microbiological point; control the microbial level of our salts.

The attached chart shows the results generally obtained with our sea salts:

Germes	Résultats / 1g
Sulfite-reducing anaerobics	< 10
Yeast	< 10
Moulds	< 20
Coagulase-positive staphylococci	< 1
Thermotolerants coliform	< 1
Coliformes at 30°C	< 1
Flora mesophile aerobics	<100
Spore of flora mesophile aerobics	<50
Intestinal enterococci	< 1
Salmonella	None
Listeria	None

PACKAGING

Presentation	Piece	Pallet
bags(25 Kg) mm	400x121x600	1200x800x11
Pieces N°	1	40
Net weight Kg	25	1000
Gross weight Kg	25.08	1.030
Grouping		8x5(40sacchi)
Codice EAN	8002280002288	8002280102285

Production lot coding:

Example: LP 20075 = L(lot)-P (Porto Viro)-20 (year of production)-075 (calendar day)

Recommendations: The pallets should be stocked in a clean, dry and temperate place to preserve the starting properties of the salt.

As an ISO 9001:2015 and IFS FOOD company, CIS has been consistently striving to improve the quality of its products and the satisfaction of its customers

The site of Porto Viro assures also a program of risk analysis according to the principles of the HACCP (Hazard Analysis Critical Control Point) to respect the hygienic requirements that involve the manufactures of the food products(Point).

APPLICATION FIELDS

For FOOD

Remark : The continuous improvement of our manufacturing processes and our working procedures doesn't prevent the timely existence of insoluble in sea salt. They are of sea origin as pebbles and/or shell fragments of similar size or smaller that salt crystals. For particular uses, (ex. bring for injection), it's preferable to provide filtration or decantation before use.

C.C.I.A. MILANO 757871 – M/973484

C.C.I.A. ROVIGO 71628

TRIB. ROVIGO – REG. SOC. 1825

COD. FISC. – PART. IVA 00098030299

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Le nostre pubblicazioni e istruzioni hanno lo scopo di consigliare il cliente. Le indicazioni riguardanti le possibili applicazioni dei nostri prodotti non impegnano in nessun modo la nostra responsabilità, in particolare in caso di violazione di diritti appartenenti a terzi..

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