	<b>Sea Salt coarse</b>  <b>Natural</b>	Version No	006		
		Date of Issue	21/08/2023		
		Product codes	25kg	SAL30	
			6 x 1kg	9SAL02	


Product Data	
Product description	Pure dried vacuum coarse salt for food use
Ingredient declaration	Salt, Anti-caking Agent E535
Appearance	White crystalline product
Flavour & Odour	Typical
Net weight	See options at top of each page
Country of origin	Israel

Physical & Chemical	
Moisture % max	0.1
Sodium Chloride % max	99.9
Calcium mg/kg max	100
Magnesium mg/kg max	20
Sulphate mg/kg max	900
H2O Insoluble % max	0.01
Pesticides & Heavy Metals	Meets EU regulations
Particle size	0.40 – 2.0mm
Extraneous matter % max	<1
Foreign matter % max	Not present

Allergen Information	Present in product	Handled by manufacturer (same line)	Handled by manufacturer (same site)	Handled by EHL Ltd (same site)
Cereals – Wheat, rye, barley, oats, spelt, kamut	No	No	No	Yes
Crustacean/ Mollusc	No	No	No	No
Eggs and products thereof	No	No	No	No
Fish and products thereof	No	No	No	No
Soya and products thereof	No	No	No	Yes
Milk & Dairy and products thereof including lactose	No	No	No	Yes
Celery and products thereof	No	No	No	Yes
Mustard and products thereof	No	No	No	Yes
Lupin and products thereof	No	No	No	No
Sesame and products thereof	No	No	No	Yes
Nuts and products thereof	No	No	No	Yes
Peanuts and products thereof	No	No	No	Yes
Products containing Sulphur dioxide and sulphites >10mg/kg	No	No	No	Yes

#### **Allergen Statement**


*Where products are indicated as not having an allergen present this refers to the product not being formulated or wholly derived from the particular ingredient. Allergen handling policies and procedures are in place through the supply chain to reduce the likelihood of cross contamination from allergens however **this cannot be guaranteed**. Where specific guarantees are required please contact EHL for further information.*


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*Unless otherwise stated in the table above products are supplied, to the best of our knowledge, free from nuts and nut derivatives. Nut products are handled by EHL and careful nut handling procedures and practices are in place. Due diligence checks of the supply chain are in place, however due to the nature of the products supplied it is not possible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to deliver to our premises.*

Storage & Product Packaging			
Storage conditions	Store in a cool dry place away from direct sunlight.		
Shelf life - typical	24 months	Shelf life on delivery - typical	12 months minimum
Bulk packaging	PE Bags	Re-pack packaging	Heat sealed polypropylene packaging
Product labelling - typical	Product name, product code, best before end, batch/lot code, weight, country of origin, allergen information		
<p><i>The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at our customers own shelf life protocol/testing and their sole discretion.</i></p> <p><i>EHL Ltd accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.</i></p>			

Product Suitability			
Vegetarians	Yes	Kosher	Suitable – not certified
Vegan	Yes	Halal	Suitable – not certified
Coeliac	Yes – not tested	Organic	No
GM Free	Yes	Irradiated	No
<p><i>In compliance with current EU regulation (EC) no 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms, we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified ingredients.</i></p> <p><i>We also confirm the in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.</i></p>			

Specification Authorisation			
<p><i>To the best of our knowledge the information contained herein is true and accurate. All materials supplied comply with (EC) 178/2002 General Food Law and the principles of the 1990 Food Safety Act. This product is suitable for consumption in foodstuffs sold within the EU, however, nothing contained herein shall be construed to imply warranty or guarantee. Customers are advised to carry out addition checks as applicable to their application of the product. In disclosing this confidential information supplied to you by EHL Ltd., you agree to maintain at all times the confidential nature of the information and disclose this only to relevant company employees and your immediate customer base when necessary. This confidential information must not be shared with any others without prior approval from EHL Ltd. This recipe remains the intellectual property of EHL Ltd.</i></p>			
Supplier	EHL Ltd	Customer	
Specification signed by:		Specification signed by:	
Signature		Signature	

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Print name	Elena Mitria	Print name	
Position	Technical Manager	Position	
Date	21/08/2023	Date	

This specification should be signed by both parties to confirm acceptance, if the specification is not queried or a signed copy not received back by EHL within 14 days it will be deemed that the customer has accepted the specification.

#### Document Control

Issue	Issue Date	Reason for Change	Authorised By
001	23/04/2018	First Issue	Natalie Daley
002	14/01/2020	Update	Anthony Elvidge
003	31/03/2020	Updated Allergen Table	Karen Miles
004	05/01/2021	Specification review and update	Dr Susan Millar-Pritchard
005	15.03.23	Updated product code	M. Janyst
006	21/08/2023	General review	Elena Mitria