## **Technical sheet**

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VAN HOVE NV

FINE FOOD

Description Dutch: **Emmer 5 kg fijn zeezout** Description French: Seau 5 kg seal fin Description English: Bucket 5 kg fine sea salt



									Label	languag	е
	Depth	Lenght	Width	Gross	Drained	Net	Content	Barcode on	NL FR	ENG	DE
Item	19.5	22.7	15.7	5200	5000	5000		yes	YES YES	S YES	NO
Carton	19.5	22.7	15.7	5200		5000	1	no			
Pallet	80	120	110.4	601		540	CRT on 1 layer: 18 Layers on 1 pallet:			004719	

Nutrition Facts Per 100g Amount per Serving Calories Kcal: kj: Total Fat in g: Saturated Fat: Monounsaturated Fat: Polyunsaturated Fat: Carbohydrates in g: Sugars in g: Polyolen in g: 0 Starch in g: 0 Fibers in g: Proteins in g: Sodium in g: 0 Vitamines: 0 Minerals: 0 Claims: 0 Labels Agriculture Biologique: no Biogarantie: no Certus: no EU Organic: no	Allergy Celery: Not mentioned on packaging Crustacean: Not mentioned on packaging Eggs: Not mentioned on packaging Gluten Wheat: Not mentioned on packaging Barley: Not mentioned on packaging Oast: Not mentioned on packaging Lupin: Not mentioned on packaging Milk: Not mentioned on packaging Lactose: Not mentioned on packaging Mustard: Not mentioned on packaging Soy: Not mentioned on packaging Suplites: Not mentioned on packaging Suplites: Not mentioned on packaging Molluscs: Not mentioned on packaging Molluscs: Not mentioned on packaging Molluscs: Not mentioned on packaging Treenuts Almonds: Not mentioned on packaging Maluts: Not mentioned on packaging Molluscs: Not mentioned on packaging Treenuts Almonds: Not mentioned on packaging Maluts: Not mentioned on packaging Macadamian: Not mentioned on Country of origin: France Brand Name: La Baleine	Microbiology (max cfu/g) Total plate count: Undefined Yeast: 10 Moulds: 20 Salmonella: None Listeria monocytogenes: None Staphylococcus: 1 Bacilus cereus: undefined Enterobacteria: 1 E. Coli: 1 Sulphite-reducing clostridia: 10 Radiation applied: no pH Acidity: aw: Brix: Not applicable Degrees alcohol: Not applicable Heavy metals: Compliant with the Codex Alimentarius STAN 150-1985 standard for food grade salt Contains Pesticides (EU and BE laws): no Contact material: Other GMO free confirm EU 1829/2003 and EU 1830/2003: yes Other contaminations (conform EU 1881/2006): yes Suitable for human consumption: yes
Fairtrade: no Halal: no Kosher: no Marine Stedward: no Meersterlyck: no Meritus: no Oxfam: no Vegi: no Other: Ingredients Dutch:	Intrastat: 001 TVA: LOW Smell: Flavour: Texture: Powder Colour: Prepared meal: no	How to Dutch: Fijn zeezout French: Sel fin de table English: Table fine sea salt
Zeezout, anti-klontermiddel : E535	Sel de mer, antiagglomérant : E535	Sea salt, anti-caking agent : E535