

Technical Data Sheet-V2.3

Product description

Posidonia is **natural low sodium salt** produced on the island of Formentera. Posidonia has been designed to help food manufacturers **reduce the sodium level** in their products **without sacrificing on taste or texture**.

Physical characteristics

- Liquid
- Transparent to slight pink color
- Can include slight crystallization and deposit
- Boiling Point 90°C
- Freezing Point -18° C
- Marine Smell (potentially intense)

Packing

- 1.000 liter IBC containers
- Weight: 1.200kg
- Supplier material code: ASA 25

Stockage

- Keep in dry environment and away from sunlight
- Minimum 5 years' storage life from date of production
- Only open seal for production purpose and use within 6 months of opening

Contaminants - Impurities

- Free of allergens, pathogens, gluten and microorganisms
- Free of GMOs (1829/2003/EC and 1830/2003/EC)
- The product is not irradiated/not ionized

Posidonia SA

Avenue Louise 523, B-1050 Brussels
antoine@posidonia.be | +32(0)477 41 90 34

www.posidonia.be

Declaration

- Posidonia is natural sea salt produced under liquid form
- On the ingredient list, it must be declared as 'salt' and 'water'
- It will thus not change the ingredient list for most products

Certifications



Nutritional Values

Nutrient composition per 100g Posidonia:

Energy in kcal and kJ	0
Total fat (g/100g)	0g
Of which saturated fat (g/100g)	0g
Of which poly-unsaturated fat (g/100g)	0g
Of which trans-fats (g/100g)	0g
Proteins (g/100g)	0g
Carbohydrates (g/100g)	0g
Of which sugars (g/100g)	0g
Of which starch (g/100g)	0g
Fibres (g/100g)	0g
Sodium (g/100g)	8g

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Diet Suitability

The product suitable for:

- Ovo-lacto vegetarians
- Lacto vegetarians
- Ovo vegetarians
- Vegans

Disclaimer

The stated specifications were drawn up based on quality controls realized by the Laboratorio Quimico Microbiologico from Murcia, Spain.

Posidonia is a **natural product**; product's values in matter of minerals may slightly differ from attached analysis.

Recommendation

To protect the IBC from daylight, our IBC's are delivered with a black hood.

Please do not to remove the hood during transport, storage or production. If the salt is pumped through the upper lid, then make a centered cut of 30cm on top of the hood to cut the seal and screw/unscrew the lid. If you use the bottom tap, then just raise the hood bottom to operate it and release the hood bottom to its normal position after usage.

Version

2.3: November 16th 2017

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CUSTOMER DATA

SALINES DE FORMENTERA,S.L
Plaza de la Sal N°1
07870 - La Savina (Formentera) - Islas Baleares

San Ginés, Murcia 14-September-2018

Sample description: Formentera natural liquid salt in a plastic bottle with an approximate volume of 1 liter.
Sample reception by: Sample delivered by courier service

Lab reference: AG/MUR/23621/18
LOT: ASA1000818_25

Date: 20/08/2018
POSIDONIA

Reception date: 27-August-2018 9:35

Customer reference: PRODUCT: NATURAL SEA SALT

Start date: 27-August-2018

Finalization date: 4-September-2018 0:00

ASSAY REPORT

ANALYTICAL RESULTS

- Microbiological Determinations Test init: 28-August-2018 Test end: 4-September-2018

Investigation of Salmonella spp.	Absence /25ml	From 28/08/18 to 31/08/18 Analytical Method: PNTE/LQM/MIC/0008
Total count Clostridium perfringens at 37°C *	<1 c.f.u./ml LC: 1 c.f.u./ml	From 28/08/18 to 29/08/18 Analytical Method: PNTE/LQM/MIC/028
Aerobic Mesophilic count at 30°C	12 c.f.u./ml LC: 1 c.f.u./ml	From 28/08/18 to 31/08/18 Analytical Method: PNTE/LQM/MIC/0002
Molds and yeasts count at 25°C	<1 c.f.u./ml LC: 1 c.f.u./ml	From 28/08/18 to 04/09/18 Analytical Method: PNTE/LQM/MIC/0010
Enumeration by the most probable number (MPN) of total Coliforms	<2 /100ml LC: 2 /100ml	From 28/08/18 to 29/08/18 Analytical Method: PNTE/LQM/MIC/0003
Enumeration by the most probable number (MPN) of intestinal Enterococcus	<2 /100ml LC: 2 /100ml	From 28/08/18 to 30/08/18 Analytical Method: PNTE/LQM/MIC/0007
Enumeration by the most probable number (MPN) of Escherichia coli	<2 /100ml LC: 2 /100ml	From 28/08/18 to 29/08/18 Analytical Method: PNTE/LQM/MIC/0004

- Chemical determinations Test init: 27-August-2018 Test end: 28-August-2018

Carbonates *	<1.0 mg/L LC: 1.0 mg/L mg/L	Analytical Method: ASTM D1067 Analytical Technique: Valoración
Phosphorus *	<0.1 mg/L LC: 0.1 mg/L	Analytical Method: PNTE/LQM/MDA/029 Analytical Technique: Espectrofotometría
Dissolved oxygen *	2.64 mgO2/l LC: 1,0 % mgO2/l	Analytical Technique: Electrometría

Analysis uncertainties are calculated by this laboratory and available by customers request. Analytical results in this report only refer to the sample tested in this laboratory.
Any change to this laboratory report is prohibited without the laboratory permission.
LC: Quantification limit

Food Control and Analysis

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- Chemical determinations [Continuation] Test init: 27-August-2018 Test end: 28-August-2018

pH *	7.74 Und pH LC: 1.0 Und pH	Analytical Method: PNTE/LQM/MDA/013 Analytical Technique: pHmetría
...Iodine *	<10.0 mg/kg LC: 10.0 mg/kg	Analytical Method: PNTE/LQM/FYQ/230 Analytical Technique: Yodometría
Total nitrogen (expressed as sum of nitrites, nitrates an amonium salts) *	6.6 mg/kg LC: 1,0 mg/kg	Analytical Method: Interno LQMSA
Sodium *	8.0 % LC: 0.001 %	Analytical Method: PNTE/LQM/FYQ/140 Analytical Technique: ICP/MS
Calcium	0.06 % LC: 0.01 %	Analytical Method: PNTE/LQM/FYQ/166 Analytical Technique: Complexometría
Chloride	17 % LC: 2.0 %	Analytical Method: PNTE/LQM/FYQ/167 Analytical Technique: Argentometría
Magnesium	1.2 % LC: 0.1 %	Analytical Method: PNTE/LQM/FYQ/166 Analytical Technique: Complexometría
Insoluble residue	0.055 % LC: 0.002 %	Analytical Method: PNTE/LQM/FYQ/175 Analytical Technique: Gravimetria
Sulfates	1.9 % LC: 0.1 %	Analytical Method: PNTE/LQM/FYQ/174 Analytical Technique: Gravimetria

- Heavy Metals Test init: 27-August-2018 Test end: 27-August-2018

Mercury *	<50.0 µg/L LC: 50.0 µg/L	Analytical Method: PNTE/LQM/FYQ/239 Analytical Technique: Espectrometría de absorción atómica con descomposición térmica y amalgama
Iron *	<0.5 mg/L LC: 0.5 mg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP/MS

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- Metals [Continuation] Test init: 27-August-2018 Test end: 27-August-2018

Arsenic	<250.0 µg/L LC: 250.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Cadmium	<250.0 µg/L LC: 250.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Zinc	<500.0 µg/L LC: 500.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Cobalt	<250.0 µg/L LC: 250.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Copper	<500.0 µg/L LC: 500.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Manganese	<250.0 µg/L LC: 250.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Nickel	<250.0 µg/L LC: 250.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Lead	<250.0 µg/L LC: 250.0 µg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS
Potassium	2959 mg/L LC: 0.025 mg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS

Laboratory Manager: José Luis Pineda



Digitally signed by JOSE LUIS PINEDA LUCAS
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