

Technical Data Sheet-V2.5

Product description

Posidonia is a **natural product with low sodium** content. It is produced in salt fields located on the island of Formentera in Spain. 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
Net weight: 1.200kg
- 10 liter Bag in box
Net weight: 12kg
- Supplier material code: ASA 25

Stockage

- Keep in dry environment and away from sunlight
- No expiration date
- Only open seal for production purpose
- 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

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 and is Eco-Garantie certified**; 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 product 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

2.5: 15 May 2020

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Laboratorio Químico Microbiológico, S.L.

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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 1-April-2020

Client information:

PRODUCT: NATURAL SEA SALT
LOT: ASA270220_25

13/03/2020

Laboratory information:

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: MZ/MUR/06885/20

Reception date: 23-March-2020 9:06 Start date: 23-March-2020 Finalization date: 1-April-2020

ANALYSIS REPORT

ANALYTICAL RESULTS

- Microbiological Determinations Test init: 23-March-2020 Test end: 30-March-2020

Detection of Salmonella spp.	No detectado /25ml	Analytical Method: ISO 6579-1
Total count Clostridium perfringens at 37°C *	<1 u.f.c./ml LC: 1 u.f.c./ml	Analytical Method: PNTE/LQM/MIC/028
Aerobic Mesophilic count at 30°C	39 u.f.c./ml LC: 1 u.f.c./ml	Analytical Method: ISO 4833-1
Molds and yeasts count at 25°C	<1 u.f.c./ml LC: 1 u.f.c./ml	Analytical Method: PNTE/LQM/MIC/0010
Enumeration by the most probable number (MPN) of total Coliforms	<2 NMP/100 ml LC: 2 NMP/100 ml	Analytical Method: PNTE/LQM/MIC/0003
Enumeration by the most probable number (MPN) of intestinal Enterococcus	<2 NMP/100 ml LC: 2 NMP/100 ml	Analytical Method: PNTE/LQM/MIC/0007
Enumeration by the most probable number (MPN) of Escherichia coli	<2 NMP/100 ml LC: 2 NMP/100 ml	Analytical Method: PNTE/LQM/MIC/0004

- Chemical determinations Test init: 23-March-2020 Test end: 1-April-2020

Carbonates *	<1.0 mg/L LC: 1.0 mg/L	Analytical Method: ASTM D1067 Analytical Technique: Valoración
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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. Validation of the assay report made by the corresponding Departments and sections

Any change to this laboratory report is prohibited without the laboratory permission. The laboratory is not responsible for the information provided by the client.
LC: Quantification limit

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- Chemical determinations [Continuation]

Test init: 23-March-2020 Test end: 1-April-2020

Phosphorus *	<0.1 mg/L LC: 0.1 mg/L	Analytical Method: PNTE/LQM/MDA/029 Analytical Technique: Espectrofotometría
Dissolved oxygen *	7.22 mgO ₂ /l LC: 1.0 mgO ₂ /l	Analytical Technique: Electrometría
...Iodine *	<10.0 mg/L LC: 10.0 mg/L	Analytical Method: PNTE/LQM/FYQ/230 Analytical Technique: Yodometría
Total nitrogen (expressed as sum of nitrites, nitrates and ammonium salts) *	3.3 mg/L LC: 1.0 mg/L	Analytical Method: Interno LQMSA
Sodium *	8.07 % LC: 0.01 %	Analytical Method: PNTE/LQM/FYQ/140 Analytical Technique: ICP/MS
Calcium	0.07 % LC: 0.01 %	Analytical Method: PNTE/LQM/FYQ/166 Analytical Technique: Complexometría
Chloride	17.7 % LC: 2.0 %	Analytical Method: PNTE/LQM/FYQ/167 Analytical Technique: Argentometría
Magnesium	0.87 % LC: 0.1 %	Analytical Method: PNTE/LQM/FYQ/166 Analytical Technique: Complexometría
Insoluble matter	0.039 % LC: 0.002 %	Analytical Method: PNTE/LQM/FYQ/175 Analytical Technique: Gravimetry
Sulfates	1.6 % LC: 0.1 %	Analytical Method: PNTE/LQM/FYQ/174 Analytical Technique: Gravimetry
pH *	7.66 LC: 1-13	Analytical Method: pHmetría Analytical Technique: pHmetría

- Heavy Metals

Test init: 30-March-2020 Test end: 1-April-2020

Mercury	<50.0 µg/Kg LC: 50.0 µg/Kg	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
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

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- Heavy Metals: [Continuation] Test init: 1-April-2020 Test end: 1-April-2020

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	2016 mg/L LC: 0.025 mg/L	Analytical Method: PNT/LQM/FYQ/140 Analytical Technique: ICP-MS

Laboratory Manager: M^a. Carmen Saura



This report is validated by the following Departments: Paloma Sanchez (R.T., MICROBIOLOGIA), FQMDA, María José Sánchez (R.T., BROMATOLOGIA), Carolina Cachinero (R.T., ICP),

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