

Fleur des Alpes® Food Salt coarse, dried
Article no. 2304

Characteristics Fleur des Alpes is harvested by slow crystallization and drying over larch wood using a 17th century process. This mineral-rich salt takes the form of irregular, crunchy crystals. It retains the same composition as the original salt deposit, being rich in calcium, potassium, magnesium, iron and other trace elements such as lithium, zinc, manganese and bismuth.

Utilization This salt, like a quality sea salt, is perfect for seasoning meat, foie gras, fish, salads and other dishes to add the finishing touch.

Sensory characteristics

Color	Creamy white
Odor	Odorless

Ingredients

Sodium chloride	NaCl	min.	97	%
Sulphates	SO ₄ ²⁻	max.	1.5	%
Calcium	Ca ²⁺	max.	6000	ppm
Magnesium	Mg ²⁺	max.	700	ppm

Humidity

Weight loss at 110 °C	H ₂ O	max.	1.5	%
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Physical Properties

Granulometry	0.5 – 6.0	mm
Average granulometry	3.2 – 5.0	mm

Storage Conditions

Must be stored in a dry, closed place.

Temperature	> 5	°C
Relative humidity	< 70	%

Spoilage (in storage)

Hygroscopic product: may harden in contact with water and cold.
 Product may clump a little as no anti-caking agent is used; this is easily reversed.

Packaging

Code 2304: 200 g carton box

Contact

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Edition

22.10.2024/CA,ML SPZ 2304E.DOC