

Fleur des Alpes® Food Salt, dried
Article no. 2306

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	%
Physical Properties	Granulometry			0.5 – 5.0	mm
	Average granulometry			2.0 – 3.2	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 2306: 140 g glass jar				
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