

| Product | Druid Smoked Salt from Danmark |
|---------------------------------|--------------------------------|
| Deutsch | Druiden Rauchsatz aus Dänemark |
| Nederlands | Druïden Rookzout Denemarken |
| Latin | - |
| Country of Origin | Denmark |
| Article Number / Artikelnummer | 43190 |
| Issue date / Ausgabedatum | 04-10-2021 |
| Reference Code / Referenznummer | 20211122 |
| Control Body Number | NL-BIO-01 |
| HS-Code | 25010091 |

Product Details:

| | |
|-------------------|---------------------------------------------|
| Grain Size: | 1,0 – 4,0 mm |
| Packaging: | 5 kg in PE bag |
| Shelf life: | 5 years from date of production |
| Storage: | Store in a cool, dry place away from light. |
| Origin: | Denmark |
| Moisture content: | 0,6%-1,5% |
| Volume weight: | 1200g/L-1300g/L |
| Use: | spice salt |
| Ingredients: | sea salt, juniper smoke |

Sensory properties

| | |
|-------------|--------------|
| Appearance: | Brown |
| Flavour: | salty, smoky |
| Shape: | solid |

Description

Aromatic smoke, fire and intense spice - these impressions convey the appearance and aroma of this probably most noble Danish smoked salt variant of the present. Only about 5% of all types of smoked salt are actually smoked. Most types of smoked salt are mixed with smoke aromas. Our smoked salt is made from sea salt and smoked in the Viking style. This results in an intensive smoked taste.

The taste can be changed by using different types of wood. Our sea salt, for example, is smoked with pure juniper, specially imported from Norway (as low-pollutant wood grows in Norway). Flowery fragrance, many aroma nuances, soft on the palate, spicy taste. The most popular smoked salt variant of our customers. Sea salt smoked on pure oak also has many aroma nuances, but is a little harsher in smell, but also soft on the palate.

Description (second part)

Germanic smoked salt is ideal for this: Eggs, tomatoes, cucumbers, fish and all kinds of meat. It gives steaks a special taste of meat prepared over fire, even if it is cooked in the oven. Using this salt gives you an idea of how the Nordic peoples extracted their salt. Sea water or brine was poured on the burning fire. The water evaporates and the precipitated salt adheres to the charred logs. The salt was scraped off the wood and could be used. Of course it is delivered without trickle aids or added substances.

Important note

Our Druids smoked salt is a natural product. Natural variations in colour, grain size and chemical composition are normal and do not constitute a reduction in quality.

Contents

| Chemical result: | measured value | entity |
|------------------|----------------|--------|
| sodium chloride | 97,2 | g/100g |
| sulphate | 0,14 | g/100g |
| sulphur | 460 | mg/kg |
| chloride | 59,2 | g/100g |
| calcium | 0,071 | g/100g |
| magnesium | 0,02 | g/100g |
| potassium | 0,022 | g/100g |
| sodium | 38 | g/100g |

Microbiological information according to the recommendation of the German Society for Hygiene and Microbiology (DGHM)

| Microbiological results | Warning value | Guideline | Unit Proceed | Method |
|------------------------------|---------------------|-----------|--------------|---------------------|
| Total bacterial count | | | KBE/g | DIN EN ISO 4833-1 |
| Yeasts | | | KBE/g | §64 LFGB L 01.00-37 |
| Molds | | 1,0*10 | KBE/g | §64 LFGB L 01.00-37 |
| E. Coli | 1,0*10 ⁴ | 1,0*10 | KBE/g | DIN ISO 16649-2 |
| Bacillus cereus, presumed | 1,0*10 ⁴ | 1,0*10 | KBE/g | DIN EN ISO 7932 |
| Sulfitred Clostridia, spores | 1,0*10 ⁴ | 1,0*10 | /g | DRCM-B., 36°C, 3 d |
| Salmonella | negative | negati | / 25g | §64 LFGB L 00.00-20 |

| Description | Containing | | in factory | | Same line | |
|-----------------------------------------------------------------------------------------------------------|------------|----|------------|----|-----------|----|
| | Yes | No | Yes | No | Yes | No |
| Cereals containing gluten (namely: wheat, rye, barley, oat, spelt, kamut or hybrids) and products thereof | | X | | X | | X |
| Crustaceans and products thereof | | X | | X | | X |
| Egg and products thereof | | X | | X | | X |
| Fish and products thereof | | X | | X | | X |
| Peanuts and products thereof | | X | | X | | X |
| Soy beans and products thereof | | X | | X | | X |
| Milk and products thereof (incl. Lactose) | | X | | X | | X |
| Nuts (namely: almonds, hazelnut, walnut, pistachio, a.o) and products thereof | | X | | X | | X |
| Celery and products thereof | | X | | X | | X |
| Mustard and products thereof | | X | | X | | X |
| Sulphur dioxide and sulphites in a concentration of more than 10mg/kg or 10mg/liter | | X | | X | | X |
| Lupin und products thereof | | X | | X | | X |
| Molluscs and products thereof | | X | | X | | X |

Allergens

All our products are lovingly filled by hand. No allergens are present in our company. We are very careful that only the pure products get into the packaging. For all preventive measures taken and experience, the absence of traces of allergenic substances can not be guaranteed 100%. Cross-contamination may have occurred already in the field, at harvest, transport etc.

General information

At the time of delivery, this product complies with the applicable food law regulations of the Federal Republic of Germany and the European Union. All information has been carefully compiled and corresponds to our current state of knowledge. Therefore, and due to possible changes in law, the information contained herein is provided without warranty, guarantee or warranty.

The goods were not produced directly or indirectly with the aid of genetic engineering processes using genetically modified organisms / auxiliaries. This product is therefore not subject to the labelling requirements of Regulation (EC) 1829/2003 and (EC) 1830/2003.

No irradiated raw materials were used for production, nor was the product itself subjected to an irradiation process.

This product specification does not release the recipient of the goods from his obligation of an independent and careful incoming inspection, also with regard to the suitability of the goods for the intended purpose.

The packaging complies with the current food law requirements according to Regulation (EC) 1935/2004.

