



SPECIFICATIONS

*Rules and standards for the inspection
and certification of ecological products*

PART V SEA SALT

This standard is protected by the provisions for Intellectual Property, including the provisions on literary and artistic property and copyright. These rights are the exclusive property of Probila-Unitrab. All complete or partial reproduction, by any means whatsoever, not authorized by Probila-Unitrab or assigned is strictly prohibited.

MAY 2015

VISION & MISSION

The vision of Ecogarantie®

Ecogarantie®, a Belgian trademark, registered at a Community level for ecological products is a management system and a promotional instrument which guarantees the consumer that a given product bearing the label Ecogarantie® meets strict requirements in terms of ecological quality.

Indeed, Social, Economic and Ecological aspects are taken into account, while respecting both life cycle and the development that meets the needs of the present without compromising the ability of the future generations to meet their own needs.

The mission of Ecogarantie® includes

1. Helping consumers and companies to identify easily and reliably ecological products. Thereby guaranteeing as much as possible transparency for consumers and companies through clear rules and a complete labelling of the product.
2. Verifying the use of the trademark Ecogarantie® on ecological product. Actually, the ecological quality of a product is more contained in the principle of “*obligatory means*” than in the principle of “*obligatory results*”. The presence of the trademark Ecogarantie® aims at the ecological quality of the product in the field of :
 - Sustainability,
 - Safety,
 - Minimal impact on the environment.
3. Anticipating - in the aim of a continual improvement of the own specifications - the positive evolution of the regulation by defining standards for fields not yet covered by the European regulation.

This can be accomplished through

- The specifications
- A (good) management of the trademark
- The independent system of inspection and certification

The products

Ingredients and methods of preparation are selected according to their ecological properties and origin.

CONTENT

PART V - SEA SALT

A. GENERAL PURPOSE	4
B. FIELD OF APPLICATION	4
C. USE OF THE TRADEMARK.....	5
D. PREPARATION	5
E. COMPANY	5
APPENDIX A: Regulations for traditional sea salt: origin, conditions of production, processing, packing, packaging, commercialisation and control plan	6

A. GENERAL PURPOSE

1. The selection of the ingredients is based on the principles of sustainability and ecological responsibility. Agricultural ingredients are organically-grown. The use of genetically modified organisms (GMO's) or of GMO techniques in the production chain is strictly forbidden.
2. The processes used in the production and processing may not be polluting and must respect both our health and the environment. This will be done by taking measures during the production process, as far as biodegradability, recycling of packages, waste products,... are concerned. The commercialisation of these quality products takes into account the wellbeing of the consumer by setting up clear rules as well as by favouring communication and transparency in the chain.

B. FIELD OF APPLICATION

All ingredients and methods of preparation must conform to the European regulation and meet the additional stipulations of the present specification. Organic ingredients must comply with the EC Regulations 834/2007 and 889/2008.

The Ecogarantie® logo may be used (see table 1) on the following types produce made:

- ◆ Exclusively from sea salt
- ◆ From sea salt with (organic)¹ seaweed
- ◆ From sea salt with (organic)¹ seaweed and organic herbs/vegetables/spices
- ◆ From sea salt with organic herbs/vegetables/spices

Table 1

SEA SALT	(ORGANIC) ¹ SEaweeds	ORGANIC HERBS/ VEGETABLES/ SPICES	In the scope of the EC reg. 834/07	Standards and labels
EXCLUSIVELY	none	none	No	Ecogarantie®
none	EXCLUSIVELY	none	Yes	Biogarantie®
none	none	EXCLUSIVELY	Yes	Biogarantie®
with	with	with	Yes	Biogarantie® or Ecogarantie®
with	with	without	Yes	Biogarantie® or Ecogarantie®
with	without	with	Yes	Biogarantie® or Ecogarantie®
none	with	with	Yes	Biogarantie®

To respect the present standards, the sea salt should be obtained by traditional methods (See definitions and stipulations mentioned in appendix A).
Industrial and/or refined salt is excluded.

¹ as soon as the implementation rules about organic seaweed are developed in the framework of the EC reg. 834/2007 and if available. In the meantime, wild seaweed may be used.

C. USE OF THE TRADEMARK

The label may carry the Ecogarantie® logo if the final product meets the requirements of the present specification and has therefore been submitted to the inspection of one of the certification bodies.

Reference to organic agriculture may be made for agricultural ingredients that conform to the EC Regulations 834/2007 and 889/2008.

The indications referring to organic production methods make it clear that they relate to a method of agricultural production and are accompanied by a reference to the ingredients of agricultural origin concerned, unless such reference is clearly given in the list of ingredients.

The labelling refers to the name of the inspection body to which the operator is subject.

D. PREPARATION

Sea salt:

The rules concerning the production, the processing until the end product, the kind of packaging and the control plan are described in appendix A.

Herbs, vegetables and spices:

Herbs, vegetables and spices are authorised if organically-grown according to the EC Regulations 834/2007 and 889/2008.

Seaweeds:

Organic seaweeds will be used as soon as the implementation rules about organic seaweed are developed in the framework of the EC Regulation 834/2007 and if available (in sufficient quantity and at a fair price). In the meantime, wild seaweeds are allowed.

E. COMPANY

The company must be able to prove that:

- It meets the legal regulations
- It busies itself with HACCP and traceability
- It meets the European legislation about food safety

Inspection and certification plan

The minimum measures for the inspection and the certification are those as described in the title IV of the EC Regulation 889/2008. This applies to all kinds of products including those exclusively made from salt.

APPENDIX A: Regulations for traditional sea salt: origin, conditions of production, processing, packing, packaging, commercialisation and control plan

A.1. DEFINITIONS

Refining

Refining is understood to mean the purification processes designed to obtain a compound of NaCl that is practically pure (99.9%). The refining process harms the nutritional qualities of the salt (loss of trace mineral elements). Refining usually includes a recrystallization stage during which a solution of brine is treated with chemicals to precipitate out any impurities (mostly magnesium and calcium salt).

Crystallised sea salt

Traditional sea salt is a solar salt that is extracted from seawater. Sea salt is regularly harvested by hand at salt pans, where the salt crystallises from the evaporation and natural concentration process of seawater as it passes through a series of pools. Sea salt contains a minimum of 94% sodium chloride and is a salt rich in minerals and trace mineral elements.

Traditional sea salt is not the same as industrial sea salt, which is also a solar salt extracted from seawater. But industrial sea salt is harvested by machines once or twice a year after a process to concentrate the seawater.

Liquid sea salt

Liquid sea salt is pumped in a saline filled with sea water purified by Posidonia oceanic and other phanerogam plants such as sabadales. These underwater plants produce oxygen and give the brine a balanced taste while being characterized by low sodium. It is rich with minerals and trace elements. The salt is harvested by a mechanical pump made directly in saline.

Excluded from this definition is any salt produced by dilution:

- Pre-harvest: a deposit of salt following the passage of a river
- Post-harvest: a rock salt or crystallized sea salt

A.2. GEOGRAPHIC ORIGIN AND ENVIRONMENT

A.2¹ General Environment

By conducting their business, salt producers help to maintain and preserve the landscape and biotope. Salt pans need to be located in areas where there is a favourable environment, more specifically in a location that preferably offers the following conditions:

- Located in natural and/or protected areas (operated under coastal legislation, protected areas, natural reserves or parks or heritage sites).
- At least 500 metres from major communication routes.
- Away from and unaffected by prevailing winds blowing from major urban, industrial or tourist centres, as well as waste or effluent treatment works, public tips or illegal dumps.
- Not affected by farming or run-off pollution resulting from the application of pesticides, chemical fertilisers or veterinary medication (the farming of crops, livestock rearing and aquaculture).
- Not in areas that are subject to applications of insecticides, rat poison or other harmful chemicals.

- Not in an area where hunting is practised, on account of the accumulation of lead in the environment.

A.2². Water supply

- The water used must come exclusively from the sea or the ocean, without any external soiling and especially without coming into contact with wastewater generated by intensive fish-farming or other types of husbandry.
- Water circulation in the saltpans must be natural, driven only by the power of gravity.
- In the event of accidental pollution, no water will be taken into salt marshes.

A.2³. Maintenance of the surroundings

- The banks and sides of the saltpans must be maintained in such a way as to guarantee good water circulation and evaporation, preferably using manual processes or, as a last resort, by mechanical or thermal processes. These latter processes must take place outside salt production periods and times when fauna are reproducing.
- There must be no use of chemicals, matter or materials presenting a sanitary risk in the vicinity of the production locations. The use of any chemical procedures is forbidden.

The products obtained in compliance with these specifications must, in addition to corresponding with geographically favourable locations and using renewable sources of energy (such as solar energy or tidal power), be representative of production systems that protect the environment and use traditional methods of craftsmanship.

A.3. PRODUCTION OF CRYSTALLISED SEAL SALT

A.3¹. The work of the salt producer

Harvesting sea salt is a totally natural process, involving the sea, the sun, the wind and the labour of human beings only. The seawater must reach the saltpans naturally or be brought in to the upper pools using traditional methods that enable the storage of the right quantity of water needed for operating all the saltpans located downstream from the upper pools.

A.3². Formation of the salt

The water, as it circulates slowly in the clay basins of the salt marsh, evaporates under the effect of the sun and wind, becoming more concentrated in salt and rising gradually from 30-35 g to 240-260 g per litre of water.

When the water reaches saturation point in the final pool in the circuit, the salt crystallises. This salt then has to be harvested manually during the summer.

The work carried out by the salt producer extends further than just harvesting salt: from the end of the winter until harvest time, the producer maintains the salt marsh itself (removing seaweed and mud, raising the level of the 'vettes' or walkways that the salt-maker walks along through the saltpans, etc.) to ensure that the water circulates and evaporates properly.

After the summer is over, when the harvest comes to a halt, the producer "brings in" the salt to where it is stored (salt-drying lofts or specially designed sheds or drying floors, etc.)

A.3³. Salt exploitation

A.3^{3.1}. Harvesting salt

Evaporation takes place through the action of the wind and sun. The salt itself is harvested manually.

A.3^{3.2}. Equipment used (non-exhaustive list)

The tools and utensils used must not be made from materials that can rust. Examples of materials permitted include stainless steel, polyethylene or fibreglass. However, if tools or utensils that can corrode are used, any contact with water or the salt must be kept to a minimum. As an exception, aluminium shovels are allowed for a limited period.

Sheets of fibrocement are not permitted.

A.3^{3.3}. Protecting equipment and tools

The use of paint, coatings or treatments applied to any wooden surfaces that come into direct contact with the salt (tools, wheelbarrows, internal lining of various containers, including trailers, etc.) is forbidden. The tools used for handling the salt (loader bucket, loading screw, sifting spouts, etc.) may not be painted or treated in any way. For other equipment, only paint that is specifically designed for contact with food is permitted. Such paint may not be white in colour.

A.3^{3.4}. Storage and transport

After being strained, the salt is transported to a specific location on the edge of the salt marsh, where it is deposited in heaps in the open air. These heaps may be protected by tarpaulins made from polyethylene or ethyl vinyl acetate to prevent any soiling from the outside environment. All material that comes into contact with the salt must be specifically intended for food usage.

The ground on to which the salt is deposited may be covered with a food-standard film or tarpaulin.

Transport from the salt marsh to the depot must be carried out in trailers with the interior protected by wood, tarpaulins, stainless steel or plastic. Food big-bags may also be used. The quality of the salt may not be affected by the loading, transport or unloading process. For this reason, the salt must again be covered with a tarpaulin during these operations to prevent it being soiled, in particular by splashes and debris thrown up by tractor wheels.

Any machines used inside the depot must be fitted with gas-driven or electric motors.

Outside storage areas and depots must be clean, particularly before and after handling operations. The salt must be covered by tarpaulin in outside storage areas (as well as inside depots, where appropriate). The use of chemicals or matter/materials that present any sanitary risk is not permitted in storage areas or depots, or in the vicinity of these locations. This precaution also applies to packing and/or packaging facilities.

Each batch of salt that meets these specifications must be stored separately from other batches and must be identified clearly.

A.4. PRODUCTION OF LIQUID SEAL SALT

A.4.¹ The work of the salt producer

Harvesting sea salt is a totally natural process, involving the sea, the underwater phanerogam plants, the sun, the wind and the labour of human beings only. The seawater must reach the saltpans naturally or be brought in to the upper pools using traditional methods that enable the storage of the right quantity of water needed for operating all the saltpans located downstream from the upper pools.

A.4.² Formation of the salt

The water, as it circulates slowly in the clay basins of the salt marsh, evaporates under the effect of the sun and wind, becoming more concentrated in salt and rising gradually from 30-35 g to 480 g per litre of water.

The work carried out by the salt producer extends further than just harvesting salt: from the end of the winter until harvest time, the producer maintains the salt marsh itself to ensure that the water circulates and evaporates properly.

A.4.³ Salt exploitation

A.4.^{3.1} Harvesting salt

Evaporation takes place through the action of the wind and sun. Harvesting is done by mechanical pumping.

A.4.^{3.2} Equipment used (*non-exhaustive list*)

The tools and utensils used must not be made from materials that can rust. Examples of materials permitted include stainless steel, polyethylene or fibreglass. However, if tools or utensils that can corrode are used, any contact with water or the salt must be kept to a minimum.

Sheets of fibrocement are not permitted.

A.4.^{3.3} Protecting equipment and tools

The tools used for handling the salt (loader bucket, loading screw, sifting spouts, etc.) may not be painted or treated in any way. For other equipment, only paint that is specifically designed for contact with food is permitted. Such paint may not be white in colour.

A.4.^{3.4} Storage and transport

All material that comes into contact with the salt must be specifically intended for food usage.

Liquid sea salt is stored in containers or polyethylene bags, stainless steel or wood.

Outside storage areas and depots must be clean, particularly before and after handling operations. The use of chemicals or matter/materials that present any sanitary risk is not permitted in storage areas or depots, or in the vicinity of these locations. This precaution also applies to packing and/or packaging facilities.

Each batch of salt that meets these specifications must be stored separately from other batches and must be identified clearly.

A.5. PROCESSING, PACKING AND PACKAGING

Two types of crystallised sea salt are harvesting together:

- Coarse salt, which crystallises in water
- 'Fleur de sel', which crystallises on the surface of the water on calmer, warmer days, and which is held in suspension without ever touching the bottom of the saltpan. This explains its high level of purity and whiteness.

A.5.¹ Processing

Crystallised sea salt

The crystallised salt must be dried naturally in the sun and stored in its unrefined state. If this is not possible, indirect heating techniques are permitted, preferably from a renewable source of energy (green electricity, etc.). If direct heating is used, only gas heating is allowed.

Liquid salt

Liquid salt is pumped to be directly stored in bags or containers made of polyethylene or stainless steel without any intermediate handling.

Any refining operation is forbidden

The use of any additives (e.g. pH correctors, flocculants, anti-caking agents and flavour enhancers E504, E535, E536, E621, E622, E623, monosodium glutamate or potassium glutamate) or "enhancing" element (e.g. iodine, fluorine, magnesium) is forbidden, as is mixing the product with salt from origins that are not authorised under these specifications.

The product can be stored in big-bags made from polyethylene or polypropylene.

Before it is packed, the salt may be sifted.

To obtain ground or milled salt, only techniques that do not adversely affect the chemical characteristics and quality of the product are authorised.

A.5.² Packaging

The materials used for packaging may not harm the sanitary quality of the product in any way. Packs must be made preferably from natural materials that are easy to recycle, such as receptacles made from glass or polyethylene.

Packaging made from aluminium and PVC is forbidden.

A.6. CHEMICAL CHARACTERISTICS

In terms of the analytical parameters of the final product, its maximum and minimum content levels must be complied with on account of their decisive effect on the salt's level of quality:

Crystallised salt

- Sodium chloride – minimum 94% of the dry extract
- Total magnesium – minimum 0.25 % (in MS)
- Heavy metals – less than (mg/kg):
 - lead 1.0
 - cadmium 0.25
 - copper 1.0
 - mercury 0.05
 - arsenic 0.25

Liquid salt

- Sodium total: maximum 9%
- Carbonates < 1,0 mg/L
- Heavy metals – less than (mg/kg):
 - lead 0,05
 - cadmium 0.05
 - copper 1.0
 - mercury 0.05
 - arsenic 0.25
 - iron 0,01

In addition, the liquid salt has the following properties:

- Alkaline pH
- Fat soluble
- Salting power defined as max. 0.85 ml should be sufficient to salt a dish net weight 400 g.

A.7. CONTROL PLAN

The production, harvesting and preparation of the salt must comply with these specifications. To recap, each batch of salt must be identifiable.

A.7^{1.} Production control

These specifications are agreed to by the producers and the harvesting and/or processing bodies, all of which are required to apply the regulations in full.

There will be two types of controls:

A.7^{1.1.} Internal control: each producer of salt in question will be audited using a standard control sheet that will meet the requirements of these specifications.

A.7^{1.2.} External control: carried out by an independent certification body, with at least one inspection annually of the production location. The number of inspections and choice of date(s) will be left to Ecogarantie[®] and the certification body.

A.7². Minimum requirements and control measures

Controls are carried out in accordance with section IV of EC Regulation 889/2008 and its modifications.

The packing and processing workshop keeps updated records of:

- Inward registrations of raw materials (origin of the salt, volume),
- Registrations of outgoing finished products (volume),
- Storage and packing programmes,
- Stocks of packaging and labels,
- Analysis results,
- The list of subcontractors and the products involved.

A.7³. Conformity checks are carried out at various stages of production, storage, processing and packing.

Comprehensive analyses will be carried out on different samples taken at random (heavy metals, etc.).

A.7⁴. After checking conformity and certification, the packaging is allowed to display the collective Ecogarantie® brand.



ECOGARANTIE®
SPECIFICATIONS