



The standard

Sea salt

English version
2004

International Federation of NATURE & PROGRES

The organic association since 1964

68 Boulevard Gambetta 30700 Uzès – France

Telephone: (00.33) 04 66 03 23 40 – Fax: 04 66 03 23 41 - Email: nature.et.progres@wanadoo.fr

WWW.natureetprogres.org



Pour notre santé & celle de la Terre

SEA SALT CONTENTS

1.	DEFINITION	1
2.	GEOGRAPHIC ORIGIN	1
2.1	Introduction	1
2.2	Approval of the salt basins	1
2.3	Risks of pollution during the production process	2
3.	CONDITIONS OF PRODUCTION: MAINTENANCE OF THE SALTWORKS AND THE MATERIAL USED	2
3.1	Slopes, banks and salt works	2
3.2	Material and tools for salt production	2
3.3	Storage on salt works	3
3.4	Transport of the salt works to the storage (rolling)	3
3.5	Buildings and storage areas	3
4.	PHYSICAL PROPERTIES OF SALT	4
4.1	Coarse salt (cooking salt)	4
4.2	Fine salt (salt of table)	4
4.3	Fleur de sel (salt flower)	4
4.3	Salts with herbs and/or vegetables	5
5.	CHEMICAL CHARACTERISTICS	5
5.1	Contaminants	5
5.1.1	Nitrates and phosphates	5
5.1.2	Bacteria	5
5.1.3	Heavy metals	6
5.1.4	Hydrocarbons	6
5.1.5	Pesticides and related	6
5.1.6	Radioactivity	7
6.	TRACABILITY	7
7.	CONDITIONING	7
8.	LABELLING	8
9.	INSPECTION REGIME	8

This report sets out the environmental management of the medium, as well as the rules of production, transport, conditioning, labelling and control. It has been based upon consultation with the salt producers and consuming members of association. Environmental protection organisations were also consulted.

1. DEFINITION

Nature & Progrès (N&P) sea salt is obtained via small-scale production in the salt-water marshes of the Atlantic. The sea water flows directly from the ocean or drains naturally from the estuary. Salt crystallizes on a clay surface as the natural process of evaporation by sun and wind occurs. It is collected by hand and kept in its original sea water solution.

Artificial processes such as washing, the addition of chemicals, bleaching agents, anti binders and other artificial additives are strictly forbidden.

2. GEOGRAPHIC ORIGIN

2.1 Introduction

The salt comes from the Atlantic coastline.

Detailed maps of the salt basins that extend as far as the slopes surrounding the basin must be provided and should detail all the weighted risks of pollution before a new basin be approved.

2.2 Approval of the salt basins

- Close attention must be paid to the geographical location of the salt basin so as to minimize risks of pollution. The local area must be mapped in detail with zones drawn up so as to determine the potential risk of pollution by zone and the need for further analysis.
- The production area should not be down-wind of an industrial site that is a recognised source of pollution as defined by the relevant environmental agencies.
- The flow of salt water must be kept separate from any water flows or drainage associated with intensive fish breeding.

2.3 Risks of pollution during the production process

In the event of pollution noted by the salt producers or inspectors for N&P, the water draining off the salt-water marshes is blocked off. Further analyses on the salt collected before and after the closing of the hydrants can be required by the association and this can lead to production of salt being halted until the regulations regarding production of N&P sea salt can be satisfied.

3. CONDITIONS OF PRODUCTION: MAINTENANCE OF THE SALTWORKS AND THE MATERIAL USED

3.1 Slopes, banks and salt works

- Manual or mechanical maintenance is allowed outside the periods when salt is being harvested and local species are breeding.
- Adding artificial materials to the banks of a salt basin is forbidden unless the materials are locally sourced (crushed stone, schist, shells...).
- Combating mosquito infestation: *Bacillus Thurengensis* can be used but NOT GMO derived.
- Rodent related damage: should not be addressed by using chemical agents.
Damage caused by birds: In the event of presence of birds in nesting grounds (seagulls) use suitable system (wire, startling).
- Hunting: exclusion of the salt works or the mud holes which shelter mountings (shelters of hunters).
Two years of conversion period for the salt works having sheltered mountings. After this period, analysis of the first collected salt will have to do.
- Animals can be allowed to graze on the banks of the salt basins as long as they do not enter the basins themselves. However, animals should be given access to the banks during the season for harvesting the salt.
- Producers have to take care of conservation of areas of vegetation with the aim of preserving the rare and threatened animal and plant species. This not compulsory but is supported by environmental protection agencies. This partnership is part of a voluntary partnership between N & P and the relevant environmental agencies that is working towards a common goal of improving the overall environment.

3.2 Material and tools for salt production

- Wheelbarrows:
 - Wood, plywood and plastic (approved for contact with food) are authorized.
 - Screws should be made of stainless steel.
 - No paint should be used in the interior of the wheelbarrow or on the external edges.
 - Painting used in coating external of the wheelbarrows must meet recognized ecological standards (range BIOFA for example): two years of exemption are granted for implementation.

- Material containing asbestos is prohibited.
- Tools must be not oxidize in contact with salt. Only aluminium shovels are tolerated.
- Protection of the handles of wood tools: pickle or linseed oil.

3.3 Storage on salt works

- Salt storage areas within the salt works must be protected from pollution by any suitable method available. Typically such pollution might be attributed to motor vehicles, domestic animals and heavy pedestrian traffic.
- The use of tires and bags of sands to maintain covers is prohibited.
- The deposit of salt must be on soil that is in good condition or on material that has been approved for storing food.
- The covers that protect the "mulons" (salt heap on salt works) must be approved for use in food storage (as guaranteed by purchase invoice).
- The salt heaps must be preserved against the stains caused by bird faeces by the use of the most suitable techniques (covering, pole...).
- The draining of the salt flower (*fleur de sel*) is carried out in a material approved for use in food storage.

3.4 Transport of the salt works to the storage (rolling)

- All trailers for transporting the salt should be cleaned beforehand. Obligation of cleaning of the trailers before the transport of salt.
- Obligatory covering of the trailers with vacuum and full. All trailers should be covered when empty or full
- The lining of the trailers must be corrosion resistant; water-proof, non perishable and easy to clean. Moreover, it should not affect the physical character of the salt or make it harmful for human consumption.
- Buildings should be ventilated whilst the salt is being delivered particularly if a vehicle with a spark ignition engine is being used.

3.5 Buildings and storage areas

- Storage areas must be permanently kept clean enough for foodstuffs.
- Close attention must be paid to keep away undesirable animals and insects, in the storage area.
- Ground of the storage facility should be made out of sawn timber untreated, beaten ground, concrete in good condition (not with holes that can release dust or gravels) or material authorized for the food contact.
- The frames and the wood of the walls can be treated with boron or marine salt.

- Asbestos roofs are prohibited. For old roofs, salt heaps must be insulated by suitable means.
- Old walls likely to release pollution (fine gravels, saltpetre sand) must be insulated as suitable.
- Material of handling for the uses inside the building use green energy like gas, electric...

4. PHYSICAL PROPERTIES OF SALT

4.1 Coarse salt (cooking salt)

- Salt is collected periodically in crystallizing units.
- Drying is carried out through a process of natural drainage.
- The rate of foreign matters should not exceed 0,75 %.
- The most relevant and advanced techniques must be used in order to reduce foreign matters.

4.2 Fine salt (salt of table)

- The ground sea salt is obtained by the techniques of crushing not modifying original chemical qualities.
- Drying is carried out by indirect heating.
- The use of the microwave or infra-red is forbidden.
- The rate of foreign matters should not exceed 0,75 %.
- The most relevant and advanced techniques must be used in order to reduce foreign matters.

4.3 Fleur de sel (salt flower)

- The '*fleur de sel*' consists of fine crystals which are formed on the surface of the brine of the crystallising units.
- This is gathered in the 24 hours following crystallisation.
- The collecting process is carried out exclusively on the surface of the crystallizing units when the '*fleur de sel*' is in suspension.
- Only the use of a manual tool is authorized to rake off the crystals.
- Washing is carried out exclusively in the original brine solution.
- The rate of foreign matter should not exceed 0,10 %.
- The most relevant and advanced techniques must be used in order to reduce foreign matters.

4.3 Salts with herbs and/or vegetables

- The addition of natural or artificial flavours is not authorized.
- Only the ingredients from organic standards are accepted. The ingredients involved in creating flavoured salt must be listed in order of use preferably either under the list of accepted ingredients labelled Nature & Progres, SIMPLE or certify by the European Organic certification.
- Food algae can also be used as ingredients.

5. CHEMICAL CHARACTERISTICS

5.1 Contaminants

The analyses are carried out on natural salt after it has been naturally produced or before being mixed with herbs and flavours.

5.1.1 Nitrates and phosphates

The values of the concentrations must be lower or equal to the values indicated below:

Dry product	mg/kg	Environmental indicator
Nitrates (NO ₃) and Nitrites (NO ₂)	10	Agricultural and domestic pollution
Phosphates	10	Domestic, industrial and agricultural pollution

5.1.2 Bacteria

Intestinal colonies	number of colonies
Coliformes	< 1/g
E. Coli	< 1/g
Entérocoques	< 1/g

5.1.3 Heavy metals

The possible presence of heavy metals should not exceed the following limits:

Heavy metals	Mg/Kg *
Arsenic	0,25
Copper	1
Lead	1
Cadmium	0,25
Mercury	0,05

* The standard applied to collected salt is twice as exacting as that prescribed by the standard of the Codex Alimentarius Stan 150-1985

5. 1.4 Hydrocarbons

The possible presence of hydrocarbons should not exceed the following limit:

Polycyclic aromatic hydrocarbons (HAP)	Proportioning and method
Naphthalene Acenaphthylene Acenaphthene Fluorene Phenanthrene Anthracene Fluoranthene Pyrene Benzo (A) anthracene Chrysene Benzo (b) fluoranthene Benzo (k) fluoranthene Benzo (A) pyrene Dibenzo (a,h) anthracene Benzo (G, H, I) perylene Indéno (1-2-3- Cd) pyrene	10 micro grams per kg of dry weight (µg/kg) for the 16 HAP of list EPA analyzed in mass spectrometry coupled to gas chromatography (CG/SM)

5.1.5 Pesticides and related

The values of the concentrations must be lower or equal to the values indicated hereafter:

Family of pesticides and related	Maximum content	Method
Organo-phosphorated pesticides	0,5 µg/kg	TR (PR NF -EN ISO 10695)
Organochlorinated pesticides	0,5 µg/kg	TR (PR NF -EN ISO 10695)
PCB	0,5 µg/kg	TR (PR NF -EN ISO 10695)

5.1.6 Radioactivity

- The rate should not exceed the standard for natural radioactivity according to the value guides laid out by the environmental agencies specialised in radiation.
- Analyze on produced salt: Spectrometry on Caesium (134,137) and radionuclide natural and artificial gamma:
< to 10 Bq/kg

6. TRACABILITY

- Storage within the salt basin must use a suitable system of identification.
- The storage of Natural & Progrès salt must be clearly identified and independent of any other salt.
- A precise and up to date record of inventory and stock turnover should be kept in order to manage the results of the salt harvesting season.
- resale of N&P salt in bulk for reconditioning under the N&P label is prohibited, unless the salt products are bound for a professional member of N&P.

7. CONDITIONING

- The raw materials which can be recycled are strongly preferred.
- Packing that approved for contact with food is allowed: (NOT an exhaustive list)
 - glass container
 - purified paraffin paperboard
 - plastic flexible polyethylene PEBD. bags
 - plastic boxes PEHD, PP, PET
- The direct contact of salt with an aluminium coating is prohibited.
- The anti-hygroscopic products (absorbent of moisture) are prohibited.

8. LABELLING

Labelling comprises the lawful information envisaged by the European Union for this type of foodstuff. In addition to this, N&P producers use an information panel on the packaging that sets out the following information:



Compulsory information

1. Address of the salt producer or the conditioner.
2. Logo N&P with the words "*conforms to approved production methods*".



Optional information

3. Not refined and guaranteed to be free of additives.
4. Manually collected.
5. Address of Nature & Progrès: postal and/or Internet.
6. Nature & Progrès "*for our health and for the earth*".
7. When N&P does not carry out inspections directly, the following reference can be added:
"*Inspected by an organization approved by Nature & Progrès*"

NOTICE

The conditioners working on a nonexclusive salt range with Nature & Progrès must differentiate their packing in order to avoid any risk of confusion for the consumer. The simple application of the Natural & Progrès logo on a generic packing is thus not sufficient.

So, the packing and labelling must be submitted and approved as correct by the Nature & Progrès federation before any marketing to be carried out. In that case, it is necessary to join the not certified packing (at least a model of each other range)

9. INSPECTION REGIME

The producer, transporter, collector, conditioner on a purely individual and/or collective basis must be committed to accepting the entirety of the rules as set out in this document as well as compulsory visits and spot controls related to the application of those rules.

Inspections will aim particularly;

- To review the environmental conditions for salt production
- To inspect the production area (salt works)
- To audit produced and marketed quantities
- To inspect the means of storage during and after the production process

NOTICE

- The material accounting of Nature & Progrès salt must be clearly separated from the remainder of the range.
- The whole of the accountancy of the company must be accessible to Nature & Progrès inspector.