



Product Technical Specification (Food) CONFIDENTIAL

Product Name:

Boyne Valley Product Code:

Giovanni de Firenze Mediterranean Sea Salt

2602

PRODUCT DETAILS:

Product Description:

Mediterranean Sea Salt

Weight/Volume/Quantity Declaration:

90 g

Ingredient List Declaration (including Quid and allergens in bold):

Sea salt

Shelf Life from production:

36 months

Storage Conditions:

Store in a cool, dry place.

Packaging Details:

Inner Packaging:

Please State Types (e.g. bottle, lid, label): bottle and grinder

Material (e.g. Glass Jar, Aluminium lid, paper label): glass (bottle) and acetalic resin (grinder)

Dimensions: bottle (103,5 mm x 55,7 mm diameter), grinder (39,2 mm x 24,4 mm)

Weight: bottle (108 grams), grinder (app. 15 grams)

Outer Packaging:

Please State Types (Cardboard tray, plastic wrap etc.): Cardboard/Plastic wrap

Material (Cardboard, PE wrap, etc.): Cardboard/PE wrap

Dimensions: 112 mm (h) x 112 mm (w) x 170 mm (l)

Weight: 26g (cardboard)/5g (wrap)

Environmental Details: Recyclable

Are you compliant with All EU Packaging Legislation for Foodstuffs? Yes



Labelling And Batch Coding Details:

Inner: Use By Best Before √ Best Before End (Tick √ which is appropriate)

• Example & Description Of Date Code/Batch Code/Lot Number: 31/01/25 Best Before Date and L03119V Lot No.

• Barcode Details: 5011022026027

Outer: Please Detail Labelling

Barcode Details: 05011022926020

Are you compliant with EAN 128 at Case Level? Yes

ORGANOLEPTIC PROPERTIES:

Appearance: Crystals of salt Aroma: Neutral, free from extraneous smell Texture: Crystals of salt Flavour Profile: Salty, free from extraneous smell Colour: Brilliant white

NUTRITIONAL INFORMATION:

Average Values per 100g	Per 100g
Energy (kJ)	
Energy (kcal)	
Fat (g)	
Of Which Saturates (g)	
Monounsaturates (g)	According to Annov V Rog (FII) 1160/2011 the
Polyunsaturates (g)	According to Annex V Reg. (EU) 1169/2011, the product does not require any nutritional declaration.
Carbohydrate (g)	product does not require any natificial declaration.
Of Which Sugars (g)	
Fibre (g)	
Protein (g)	
Salt (g)	

Vitamins & Minerals (if applicable)	



DIETARY INTOLERANCE/ALLERGEN DATA: "FREE FROM"

ALLERGENS As listed in Directive 2003/89/EC, as amended.	FREE FROM Yes (absent)/ No (present)	DETAILS (including 'what', 'source', 'quantity' and 'derived from')	Handled on same site? (Yes/No)	Handled on same line? (Yes/No)	Is there a risk of cross contamination? (Yes/No)
Cereals containing gluten and products thereof *	Yes		No	No	No
Shellfish or Crustaceans and products thereof	Yes		No	No	No
Egg and products thereof	Yes		No	No	No
Fish / Seafood and products thereof	Yes		No	No	No
Peanuts and products thereof	Yes		No	No	No
Soybeans and products thereof	Yes		No	No	No
Milk and products thereof	Yes		No	No	No
Nuts and products thereof **	Yes		No	No	No
Celery and products thereof	Yes		Yes	Yes	No
Mustard and products thereof	Yes		Yes	Yes	No
Sesame and products thereof	Yes		Yes	Yes	No
Sulphur Dioxide & Sulphites at concentrations more than 10ppm expressed as SO2	Yes		No	No	No
Lupin and products thereof	Yes		No	No	No
Molluscs and products thereof	Yes		No	No	No

^{*} Cereal allergens: wheat, rye, barley, oats, spelt, kamut (or their hybridized strains) and products thereof ** Nut allergens: Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof, e.g. oil

GENETICALLY MODIFIED PRODUCTS / INGREDIENTS: "DOES THE PRODUCT CONTAIN"

	Does The Product Contain	YES	NO
1.	Genetically Modified Ingredients or derivatives? (e.g. Maize or Soya or Derivatives thereof.)		~



PRODUCT SUITABLE FOR:

	Is The Product Suitable For:	YES	NO
1.	Vegetarians	✓	
	(Products that exclude meat, fish, poultry & their derivatives.		
	Products may include milk , milk products & eggs)		
2.	Vegans	✓	
	(Products that are not of animal origin or dairy products)		
3.	Coeliacs	✓	not certified
٥.	Coellacs		not ce

May contain traces of: N/A	
ADDITIONAL INFORMATION:	

APPROVAL:

We confirm that the product will meet this specification at all times.

No Changes Are To Be Made Without The Knowledge And Agreement Of Boyne Valley.

Signed On Behalf Of Boyne Valley:
Marita Tobin
Position: Quality Assurance Lead
Date: 20/07/2022

RECOMMENDED ALLERGEN DECLARATION: