

The next generation, among the farm's fig trees.

Organic figs and artisanal delicacies, since 1770

Quinta da Fornalha is a family farm in Castro Marim, in the Algarve. It has been in the same family since 1770, has grown figs since 1890 and has been organic since 1994. Since 2008 Rosa Dias has run the farm through her own company, with regenerative practices across 35 hectares.

COMPANY

Legal name	Fornalha – Produções Sustentáveis, Unipessoal Lda
VAT	PT 509683339
Trading since	10 December 2010
Share capital	€5,000
Activity	Subtropical fruit growing; confectionery; jams and preserves; dried fruit
Address	Quinta da Fornalha, 8950-186 Castro Marim, Portugal

KEY FIGURES

Over 250 years	in the same family
35 ha	regenerative farming, 3 ha of new fig orchard
Up to 14 t / year	of fresh organic figs
About 1,500 kg / year	of sun-dried figs
Up to 2 t / year	fig truffle capacity
2016	Young Rural Entrepreneur Award, Crédito Agrícola

CERTIFICATIONS

EU Organic · PT-BIO-03 (Kiwa Sativa) · HACCP (HISA) · Slow Food Farm · Biosphere · Natural.PT

RANGE

Fresh organic figs · Lampa Preta and Lampa Branca, two crops a year (May–June and July–August).

Organic dried figs · natural and with fennel · 100 g, 250 g, 1 kg.

Organic roasted figs with chilli · 100 g, 250 g, 1 kg.

Organic fig truffles · cocoa, almond and assorted · 100 g to 800 g.

Organic jams and condiments · fig jam, fig chutney, caramelised red onion, carob and almond spread.

Organic flor de sal and salt · flor de sal, flavoured flor de sal (rosemary, oregano, thyme, piri-piri), sea salt.

WHERE TO FIND US

Apolónia · Celeiro · A Vida Portuguesa · Robinson Quinta da Ria · Ozadi Tavira · Hotel Quinta do Lago · BordoyHotel

COMMERCIAL TERMS

EXW Castro Marim · FCA Lisbon / Porto · CIP on quotation. Price list and samples on request.

CONTACTS

Trade and distribution	Mirela Rosa +351 928 157 217 · +351 281 415 243 shop@quinta-da-fornalha.com
Founder and manager	Rosa Dias +351 913 953 266 rosadias@quinta-da-fornalha.com
General	Margarida Domingos +351 917 107 147 · +351 281 541 733 geral@quinta-da-fornalha.com



A farm, a family, over 250 years

The farm lies in Castro Marim, in the eastern Algarve. Jacinto Palma Dias, historian and a pioneer of organic farming in Portugal, converted it to organic in 1994. In 2008 his daughter, Rosa Dias, took over and built a sustainable management model with three pillars: environmental, social and economic.

The model is circular: fresh figs are exported, figs that are not sold fresh are processed on the farm, and the farm welcomes visitors through ecotourism. Of the fig, only the stem is left.

NINE VERIFIABLE CREDENTIALS

1 · Family heritage

In the same family since 1770. First fig trees in 1890, organic since 1994, a new generation at the helm since 2008.

2 · Organic certification

Organic since 1994. Kiwa Sativa, PT-BIO-03. Certificate PT-BIO-03.620-0000187.2025.001, verifiable in the European Commission's TRACES database.

3 · Networks

Member of the Slow Food Farms network. Co-founder of AL-BIO, the Algarve organic farmers' association. Listed in Rede Convergir.

4 · National recognition

Young Rural Entrepreneur Award 2016, Crédito Agrícola, for its sustainable management model.

5 · Press and television

RTP, Antena 1, Público, Time Out, Visão, Jornal de Negócios, Sul Informação, Green Savers and others.

6 · Fair value chain

Organic fair-trade Kaoka chocolate. Sugar from a Cuban fair-trade cooperative.

7 · Soil regeneration

Permanent ground cover, drip irrigation, composting and an edible forest of over 1,000 plants of 80 species.

8 · Export

Fresh figs exported to France and Denmark since 2013.

9 · International presence

2026: MIF Macao, with AJAP, and Portuguese-speaking markets.

THE SUSTAINABLE RANGE

From fresh fruit to fig truffles, made with drought-adapted local fig varieties, sun-dried and combined with fair-trade chocolate and sugar. For food service, premium retail and corporate gifting.

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CATALOGUE 2026

Organic figs from the Algarve, and only what matters

Fresh figs in season and a processed range all year round: sun-dried figs, fig truffles, jams, condiments and flor de sal. All agricultural ingredients are organic.

FRESH ORGANIC FIGS

Varieties	Lampa Preta and Lampa Branca, São Pedro figs
Crops	Two a year: May–June and July–August
Volume	Up to 14 t a year
Export	Since 2013
Formats	On request

Some products are seasonal. Dried figs and red onion may sell out until the next harvest, and truffles are not made in the peak of summer heat.

PROCESSED RANGE



Organic dried figs · natural and with fennel

100 g · 250 g · 1000 g

Natural: dried figs* (100%).
With fennel: dried figs* (99%), fennel*.



Organic roasted figs with chilli

100 g · 250 g · 1000 g

Dried figs* (90%), chilli*, rosemary*, brine*.



Organic fig and cocoa truffles

100 g · 250 g · 800 g

Dried figs* (70%), cane sugar*, lemon*, dark chocolate* (15%), cocoa* (8%).



Organic fig and almond truffles

100 g · 250 g · 750 g

Dried figs* (52%), cane sugar*, lemon*, dark chocolate* (20%), almonds* (20%).



Organic assorted fig truffles

250 g

Almond: dried figs* (52%), cane sugar*, lemon*, dark chocolate* (20%), almonds* (20%).
Cocoa: dried figs* (70%), cane sugar*, lemon*, dark chocolate* (15%), cocoa* (8%).



Organic fig jam

260 g · 1 kg

Fresh figs* (70%), cane sugar*, lemon*, cinnamon*.



Organic fig chutney

260 g · 1 kg

Fresh figs* (65%), onion*, cider vinegar*, garlic*, extra virgin olive oil*, cane sugar*, lemon*, bay leaf*, spices*.



Organic caramelised red onion

260 g

Red onion* (80%), cane sugar*, cider vinegar*, spices*.



Organic carob and almond spread

230 g

Water, almond flour* (37%), carob flour* (37%), cane sugar*.



Organic flor de sal

150 g · 250 g · 800 g · 20 kg

Flor de sal* (100%).



Organic flavoured flor de sal

150 g · rosemary, oregano, thyme, piri-piri

Rosemary: flor de sal* (95%), rosemary* (5%).
Oregano: flor de sal* (95%), oregano* (5%).
Thyme: flor de sal* (95%), thyme* (5%).
Piri-piri: flor de sal* (95%), chilli* (5%).



Organic sea salt

500 g · 1 kg

Sea salt* (100%).

Organic dried figs · natural and with fennel

Category: Dried fruit



Organic farming · PT-BIO-03 · Kiwa Sativa · EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Sun-dried figs, natural or with fennel, keeping all the flavour of the fruit. For snacks and desserts, or with cheese and salads.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Soft texture · Sustainable practices · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

100 g	5609601000379
250 g	5609601000461
1000 g	5609601000195

INGREDIENTS

Natural: dried figs* (100%).
With fennel: dried figs* (99%), fennel*.
* Organically produced ingredients.

ALLERGENS

No allergens to declare.

NUTRITION · PER 100 G

Energy	1041 kJ / 249 kcal
Fat	1 g
of which saturates	0 g
Carbohydrate	64 g
of which sugars	48 g
Fibre	10 g
Protein	3 g
Salt	2 g

SHELF LIFE AND STORAGE

Shelf life	6 months from packing

Store away from direct sunlight in a cool, dry place. After opening, keep below 22 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Compostable (100 g, 250 g) · plastic vacuum pack (1000 g)
Net / gross weight	100 g / 110 g · 250 g / 265 g · 1000 g / 1010 g
Case	Single-wall carton · 24 units (100 g) · 12 units (250 g) · 5 units (1000 g)

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Catalogue V1.2025 · revised 15/10/2026

Organic roasted figs with chilli

Category: Flavoured dried fruit



Organic farming · PT-BIO-03 · Kiwa Sativa · EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Roasted dried figs with chilli and rosemary: the natural sweetness of fig with a spicy, aromatic touch.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Sustainable practices · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

100 g	5609601000485
250 g	5609601000065
1000 g	5609601000164

INGREDIENTS

Dried figs* (90%), chilli*, rosemary*, brine*.

* Organically produced ingredients.

ALLERGENS

No allergens to declare.

NUTRITION · PER 100 G

Energy	1163 kJ / 275 kcal
Fat	1.4 g
of which saturates	0.47 g
Carbohydrate	56.8 g
of which sugars	47.7 g
Fibre	10.8 g
Protein	3.5 g
Salt	0.98 g

SHELF LIFE AND STORAGE

Shelf life	12 months from production

Store away from direct sunlight in a cool, dry place. After opening, keep below 22 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Compostable (100 g, 250 g) · plastic vacuum pack (1000 g)
Net / gross weight	100 g / 110 g · 250 g / 265 g · 1000 g / 1010 g
Case	Single-wall carton · 24 units (100 g) · 12 units (250 g) · 5 units (1000 g)

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Organic fig and cocoa truffles

Category: Confectionery and pralines



Organic farming · PT-BIO-03 · Kiwa Sativa · EU/non-EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Soft texture and intense flavour: the natural sweetness of fig with the richness of chocolate and cocoa.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Creamy, soft texture · Sustainable practices · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

100 g	5609601000201
250 g	5609601000157
800 g	5609601000256

INGREDIENTS

Dried figs* (70%), cane sugar*, lemon*, dark chocolate* (15%), cocoa* (8%).

* Organically produced ingredients.

ALLERGENS

May contain traces of milk.

NUTRITION · PER 100 G

Energy	1533 kJ / 366 kcal
Fat	9.3 g
of which saturates	5.6 g
Carbohydrate	61 g
of which sugars	60.7 g
Fibre	10.9 g
Protein	4.2 g
Salt	0.15 g

SHELF LIFE AND STORAGE

Shelf life	8 months from production

Store away from direct sunlight in a cool, dry place. After opening, keep below 22 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Compostable (100 g, 250 g) · plastic tub (800 g)
Dimensions	100 g: Ø 9.8 × 6 cm · 250 g: Ø 9.8 × 10 cm · lid Ø 9.8 × 1.6 cm
Net / gross weight	100 g / 110 g · 250 g / 265 g · 800 g / 855 g
Case	Single-wall carton · 24 units (100 g) · 12 units (250 g) · 6 units (800 g)

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Organic fig and almond truffles

Category: Confectionery and pralines



Organic farming · PT-BIO-03 · Kiwa Sativa · EU/non-EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

The natural sweetness of fig, the intensity of chocolate and the crunch of almond, in every truffle.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Crunchy texture · Sustainable practices · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

100 g	5609601000317
250 g	5609601000188
750 g	5609601000249

INGREDIENTS

Dried figs* (52%), cane sugar*, lemon*, dark chocolate* (20%), almonds* (20%).

* Organically produced ingredients.

ALLERGENS

Contains almonds. May contain traces of other tree nuts.

NUTRITION · PER 100 G

Energy	1883 kJ / 450 kcal
Fat	21.9 g
of which saturates	6.43 g
Carbohydrate	53.2 g
of which sugars	39.7 g
Fibre	3.8 g
Protein	8.1 g
Salt	0.5 g

SHELF LIFE AND STORAGE

Shelf life	8 months from production

Store away from direct sunlight in a cool, dry place. After opening, keep below 22 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Compostable (100 g, 250 g) · plastic tub (750 g)
Dimensions	100 g: Ø 9.8 × 6 cm · 250 g: Ø 9.8 × 10 cm · lid Ø 9.8 × 1.6 cm
Net / gross weight	100 g / 110 g · 250 g / 265 g · 750 g / 805 g
Case	Single-wall carton · 24 units (100 g) · 12 units (250 g) · 6 units (750 g)

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Organic assorted fig truffles

Category: Confectionery and pralines



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HACCP · HISA · Natural.PT

DESCRIPTION

Both house truffles in one pack: fig and cocoa truffles, and fig and almond truffles.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Crunchy and creamy texture · Sustainable practices · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

250 g	5609601000089

INGREDIENTS

Almond: dried figs* (52%), cane sugar*, lemon*, dark chocolate* (20%), almonds* (20%).
Cocoa: dried figs* (70%), cane sugar*, lemon*, dark chocolate* (15%), cocoa* (8%).

* Organically produced ingredients.

ALLERGENS

Contains almonds. May contain traces of milk and other tree nuts.

NUTRITION · PER 100 G

Energy	1708 kJ / 408 kcal
Fat	15.6 g
of which saturates	6.0 g
Carbohydrate	57.1 g
of which sugars	50.2 g
Fibre	7.35 g
Protein	6.15 g
Salt	0.33 g

SHELF LIFE AND STORAGE

Shelf life	8 months from production

Store away from direct sunlight in a cool, dry place. After opening, keep below 22 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Compostable · Ø 9.8 × 10 cm · lid Ø 9.8 × 1.6 cm
Net / gross weight	250 g / 265 g
Case	Single-wall carton · 12 units

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Organic fig jam

Category: Jams and preserves

Organic farming · PT-BIO-03 · Kiwa Sativa · EU/non-EU Agriculture
HACCP · HISA · Natural.PT



DESCRIPTION

Made with selected figs and slow-cooked by hand to keep the natural taste of the fruit. No preservatives.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Intense, natural, balanced flavour · Vegan · Gluten free

BARCODES (EAN-13)

260 g	5609601000478
1 kg	5609601000096

INGREDIENTS

Fresh figs* (70%), cane sugar*, lemon*, cinnamon*.

* Organically produced ingredients.

Total sugar content: 54 g per 100 g.

ALLERGENS

No allergens to declare.

NUTRITION · PER 100 G

Energy	1008 kJ / 241 kcal
Fat	0.3 g
of which saturates	0.1 g
Carbohydrate	58.4 g
of which sugars	53.3 g
Fibre	1.2 g
Protein	0.6 g
Salt	0.06 g

SHELF LIFE AND STORAGE

Shelf life	4 years from production
After opening	60 days

Store away from direct sunlight in a cool, dry place. After opening, refrigerate below 12 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Glass jar · Ø 71.8 × 84 mm · T66 lid
Net / gross weight	260 g / 410 g
Case	Double-wall carton · 20 units

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Organic fig chutney

Category: Sauces and condiments



Organic farming · PT-BIO-03 · Kiwa Sativa · EU/non-EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Sweet and sour, made with organic figs and prepared by hand. For meat, cheese and bread, or as a condiment.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Intense, natural, balanced flavour · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

260 g	5609601000232
1 kg	5609601000102

INGREDIENTS

Fresh figs* (65%), onion*, cider vinegar*, garlic*, extra virgin olive oil*, cane sugar*, lemon*, bay leaf*, spices*.

* Organically produced ingredients.

Total sugar content: 25.5 g per 100 g.

ALLERGENS

No allergens to declare.

NUTRITION · PER 100 G

Energy	718 kJ / 171 kcal
Fat	5.5 g
of which saturates	0.81 g
Carbohydrate	27.6 g
of which sugars	25.5 g
Fibre	5.6 g
Protein	2.0 g
Salt	1.45 g

SHELF LIFE AND STORAGE

Shelf life	4 years from production
After opening	180 days

Store away from direct sunlight in a cool, dry place. After opening, refrigerate below 12 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Glass jar · Ø 71.8 × 84 mm · T66 lid
Net / gross weight	260 g / 410 g
Case	Double-wall carton · 20 units

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Organic caramelised red onion

Category: Sauces and condiments



Organic farming · PT-BIO-03 · Kiwa Sativa · EU/non-EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

The sweet, mild taste of onion with a touch of cider vinegar and spices. For meat, cheese and burgers, or as a filling for tarts and bread.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Sweet and sour, natural, balanced flavour · Vegan · Gluten free

BARCODES (EAN-13)

260 g	5609601000546

INGREDIENTS

Red onion* (80%), cane sugar*, cider vinegar*, spices*.

* Organically produced ingredients.

Total sugar content: 33 g per 100 g.

ALLERGENS

No allergens to declare.

NUTRITION · PER 100 G

Energy	896 kJ / 214 kcal
Fat	8.8 g
of which saturates	1.3 g
Carbohydrate	32.7 g
of which sugars	32.7 g
Fibre	0.72 g
Protein	1.0 g
Salt	0.26 g

SHELF LIFE AND STORAGE

Shelf life	4 years from production
After opening	120 days

Store away from direct sunlight in a cool, dry place. After opening, refrigerate below 12 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Glass jar · Ø 71.8 × 84 mm · T66 lid
Net / gross weight	260 g / 410 g
Case	Double-wall carton · 20 units

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Organic carob and almond spread

Category: Nut-based spreads



Organic farming · PT-BIO-03 · Kiwa Sativa · EU/non-EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Creamy texture and a gentle flavour. Use it instead of chocolate in desserts, as a filling for bread and cakes, or straight from the spoon.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Delicate, balanced flavour · Creamy texture, an alternative to chocolate · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

230 g	5609601000300

INGREDIENTS

Water, almond flour* (37%), carob flour* (37%), cane sugar*.

* Organically produced ingredients.

Total sugar content: 17.6 g per 100 g.

ALLERGENS

Contains almonds. May contain traces of other tree nuts.

NUTRITION · PER 100 G

Energy	1427 kJ / 341 kcal
Fat	15.6 g
of which saturates	1.51 g
Carbohydrate	41.4 g
of which sugars	17.6 g
Fibre	4.2 g
Protein	6.6 g
Salt	0 g

SHELF LIFE AND STORAGE

Shelf life	2 years from production
After opening	30 days

Store away from direct sunlight in a cool, dry place. After opening, refrigerate below 12 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Glass jar · Ø 71.8 × 84 mm · T66 lid
Net / gross weight	230 g / 380 g
Case	Double-wall carton · 20 units

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Organic flor de sal

Category: Flor de sal and salt



Organic farming · PT-BIO-03 · Kiwa Sativa · EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Hand-harvested in the salt pans, with fine crystals and a gentle taste. Lifts meat, fish, salads and desserts.

KEY FEATURES

100% organic · Sustainable practices · Vegan

BARCODES (EAN-13)

150 g	5609601000294
250 g	5609601000492
800 g	5609601000034
20 kg	5609601000218

INGREDIENTS

Flor de sal* (100%).

* Organically produced ingredients.

ALLERGENS

No allergens to declare.

SHELF LIFE AND STORAGE

Shelf life	Unlimited

Store away from direct sunlight in a cool, dry place.

PACKAGING

Packaging	Compostable · PET (20 kg)
Net / gross weight	150 g / 160 g · 250 g / 265 g · 800 g / 810 g · 20 kg
Case	Single-wall carton · 24 units (150 g) · 12 units (250 g)

ANALYTICAL RESULTS · 08–09/2023

Moisture	6.16 g/100 g
Sodium chloride (NaCl)	96.7 g/100 g
Insoluble matter	0.044 g/100 g
Magnesium	0.641 g/100 g
Calcium	0.053 g/100 g
Potassium	2068 mg/kg
Lead	0.076 mg/kg
Cadmium	< 0.0050 mg/kg
Mercury	< 0.005 mg/kg
Arsenic	0.0185 mg/kg

Microorganisms at 30 °C	$< 4 \times 10^1$ CFU/g
Coliforms, E. coli, enterococci, halophilic bacteria	$< 1 \times 10^1$ CFU/g

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Organic flavoured flor de sal

Category: Flor de sal and salt



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HACCP · HISA · Natural.PT

DESCRIPTION

Flor de sal with organic herbs and spices, for finishing dishes. Four flavours: rosemary, oregano, thyme and piri-piri.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Four flavours

BARCODES (EAN-13)

Rosemary	5609601000140
Oregano	5609601000171
Thyme	5609601000393
Piri-piri	5609601000119

INGREDIENTS

Rosemary: flor de sal* (95%), rosemary* (5%).
Oregano: flor de sal* (95%), oregano* (5%).
Thyme: flor de sal* (95%), thyme* (5%).
Piri-piri: flor de sal* (95%), chilli* (5%).
* Organically produced ingredients.

ALLERGENS

No allergens to declare.

SHELF LIFE AND STORAGE

Shelf life	2 years from packing

Store away from direct sunlight in a cool, dry place.

PACKAGING

Packaging	Glass jar · Ø 71.8 × 84 mm · T66 lid
Net / gross weight	150 g / 330 g
Case	Double-wall carton · 20 units

Fornalha – Produções Sustentáveis, Unipessoal Lda · Quinta da Fornalha, 8950-186 Castro Marim, Portugal
Trade and distribution: Mirela Rosa · +351 928 157 217 · +351 281 415 243 · shop@quinta-da-fornalha.com
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Organic sea salt

Category: Flor de sal and salt



Organic farming · PT-BIO-03 · Kiwa Sativa · EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Natural and pure, harvested sustainably, with no additives. For seasoning meat, fish, vegetables and salads.

KEY FEATURES

100% organic · Sustainable practices · Vegan

BARCODES (EAN-13)

500 g	5609601000027
1 kg	5609601000010

INGREDIENTS

Sea salt* (100%).

* Organically produced ingredients.

ALLERGENS

No allergens to declare.

SHELF LIFE AND STORAGE

Shelf life	Unlimited

Store away from direct sunlight in a cool, dry place.

PACKAGING

Packaging	Compostable · PET (25 kg)
Net / gross weight	500 g / 510 g · 1 kg / 1010 g · 25 kg
Case	Single-wall carton · 12 units (500 g) · 8 units (1 kg)

ANALYTICAL RESULTS · 08–09/2023

Moisture	4.26 g/100 g
Sodium chloride (NaCl)	96.7 g/100 g
Insoluble matter	0.012 g/100 g
Magnesium	0.490 g/100 g
Calcium	0.230 g/100 g
Potassium	1491 mg/kg
Lead	0.117 mg/kg
Cadmium	< 0.0050 mg/kg
Mercury	< 0.005 mg/kg
Arsenic	0.0259 mg/kg

Microorganisms at 30 °C, coliforms, E. coli, enterococci, halophilic bacteria	< 1×10^1 CFU/g

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