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SINGLE DOCUMENT

'Oriel Sea Salt'

EC No: [for EU use only]

PDO (X) PGI ( )

1. NAME

'Oriel Sea Salt'

2. MEMBER STATE

Ireland

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1 Type of product

Class 2.6. Salt

3.2 Description of product to which the name in (1) applies

'Oriel Sea Salt' is the name given to sea salt harvested from the bay of Port Oriel, Clogherhead, Drogheda, County Louth, Ireland. It is a fine grain sea salt, crystal white, and additive free. Its fine grain is measured as "um" which is the measurement of a "Micrometre". 90% of the grain is measured between 90 – 500 um with the remaining 10% measuring between 500 um and 1000 um. It is almost powder like to the touch. This grain (not flake or large crystal) allows the sea salt to penetrate food more rapidly as it dissolves, dissipates and disperses throughout the food without resistance. The fine smooth texture is a new type of naturally harvested sea salt and it is achieved as a direct result of the Patent Pending harvesting process.

The sea salt has a concentrated salty taste. It is smooth, not sharp or sour, due to the fact that it is harvested within a closed pressurised system that ensures the sea salt never comes in contact with air, earth or human touch until it emerges from the system ready for packaging. This ensures 'Oriel Sea Salt' is a perfect ingredient virgin sea salt due to its unique grain size, texture and smooth taste profile. Its intense taste profile has been proven in independent blind taste and texture tests to allow the reduction in the amount of sea salt used as ingredients in food products by up to 30%. Ed Cooney, Executive Chef at the Pearl Restaurant, The Merrion Hotel and Noel Mc Neem, Executive Chef at Lough Erne Hotel & Resort have described the salt as "smooth" and having "a true taste of the sea".

'Oriel Sea Salt' is naturally crystal white so it does not need to be washed or rinsed. This ensures a more consistent presence of natural sea minerals such as Magnesium, Potassium and up to 65 trace minerals. (Washing of sea salts is common when harvested in open air or on soil flats).

Certificate of Analysis for 'Oriel Sea Salt', tested by Fitz Scientific (an accredited & certified laboratory). 'Oriel Sea Salt' is within +/- 10% of the table below.

Oriel Sea Salt Analysis Testing: ICP MS		Oriel Sea Salt
		mg / kg
NaCl	Sodium Chloride	Greater than 88% by weight
H2o	Water	Less than 5%
Ca	Calcium	Less than 5mg / kg
Mg	Magnesium	500 mg – 800 mg / kg
K	Potassium	Less than 3000 mg / kg
Cu	Copper	Less than 2.0 mg / kg
Zn	Zinc	Less than 2.0 mg / kg
Cr	Chromium	Less than 1.3 mg / kg
Ni	Nickel	Less than 0.5 mg / kg
Pb	Lead	Less than 0.4 mg / kg
Mn	Manganese	Less than 0.1 mg / kg
Cd	Cadmium	Less than 0.04 mg / kg
Fe	Iron	Trace
P	Phosphorus	Trace
B	Boron	Trace
Co	Cobalt	Trace
Hg	Mercury	Trace

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

Sea Salt naturally harvested from the Irish Sea.

3.4. Specific steps in production that must take place in the identified geographical area

Production & Process Steps:

All processes of harvesting, evaporation, separation and crystallization are performed in the designated area, under controlled and monitored conditions to ensure consistency in the end products. This includes:

- Pumping and filtration of sea water through custom designed and built filter system.
- Concentration of brine in a closed pressurised system. (Proprietary process).
- Crystallization of sea salt in a closed pressurised system. (Proprietary process).
- Harvesting of fine grain sea salt crystals through a proprietary process.

3.5. Specific rules concerning slicing, grating, packaging, etc. Of the product the registered name refers to

Not Applicable

3.6. Specific rules concerning labelling of the product the registered name refers to

Not Applicable

4.0. Concise definition of the geographical area

Port Oriel, Clogherhead is located on a headland that protrudes out into deep water straits for almost 7 miles and is situated just above the River Boyne.

5.0. Link with the geographical area

The qualities of 'Oriel Sea Salt' are essentially due to the raw materials, the unusual deep sea currents in the geographical location, due to the Gulf Stream, and the process employed where it is untouched by air, earth or human until it emerges crystal white, unwashed and rich in minerals.

***Sea Water*:**

Port Oriel is situated on a headland that protrudes directly out into deep water straits for almost 7 miles. In tests, the salinity in these waters is comparable to that normally only found in deep sea water. This high salinity has been linked with the unusual deep sea currents of the Gulf Stream in the area. The water at Port Oriel has been consistently tested at density 3.5 % – 3.6% which is consistent with deeper waters.

The Gulf Stream flows up the west coast of Ireland and when it meets the cooler waters of the Norwegian Sea it wraps around the North and North Eastern headland to its final destination, five miles beyond the Bay at Port Oriel. At this point the current ends as it meets the massive outflow of the River Boyne (Ireland's second largest river).

The waters of Port Oriel have consistently been rated as Grade "A" International Shellfish Quality, the purest of the sea, for many years by The Marine Institute of Ireland. The harvesting of mussels, clams, crab, lobsters and razor fish is a vibrant business in and around the bay of Port Oriel and this vibrancy of shellfish also contributes to the high quality and mineral content of the water.

Process Employed:

'Oriel Sea Salt' is a 'Virgin Sea Salt'. This means that until it emerges it does not come in contact with air, earth or human touch. The specialist harvesting process produces a fine grain, powder like sea salt.

Region and History:

Harvesting of sea salt in this region dates back centuries. The following is from the County Louth Archaelogical & Historical Journal. *"On 28th January 1667 Viscount Dungannon leased a parcel of land lying neere ye towne of Carlingforde for erection of saltworks to Colonel Cooke of Chiswick in Middlesex as a salt manufacturer"*. For hundreds of years Port Oriel has been synonymous with abundant fishing waters with locals fishing deep-water fish directly from the rocks & harbour. Salt was a vital ingredient in preserving fish landed at the harbour for consumption, storage and subsequent transport to market. {pt mp 16 pm near Newry Street on the 1797 map had a salt works on it, with local documented facts detailing the salt/sluice gates also recorded}.

Summary:

The sea salt produced is characteristic of its origin with a direct relationship to the salinity, quality and density of the minerals in the water. This is reflected in the high mineral content of 'Oriel Sea Salt'.