

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 232/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>**

**‘ANGLESEY SEA SALT’/‘HALEN MÔN’**

**EC No: UK-PDO-0005-01068-11.12.2012**

**PGI ( ) PDO ( X )**

**1. Name**

‘Anglesey Sea Salt’/‘Halen Môn’

**2. Member State or third country**

United Kingdom

**3. Description of the agricultural product or foodstuff**

**3.1. Type of product**

Class 1.8. Other products of Annex I to the Treaty (spices, etc.)

**3.2. Description of product to which the name in point 1 applies**

‘Anglesey Sea Salt’/‘Halen Môn’ is the name given to salt flakes harvested from the Menai Strait in Anglesey, North Wales. They are crystalline white, flat, soft flakes which contain over 30 trace elements and are additive free. The flakes of salt measure no larger than 2 centimetres across at grading. It is due to the mineral content that ‘Anglesey Sea Salt’/‘Halen Môn’ is demonstrably different in appearance, texture, taste and mouth feel. The salt has a concentrated salty taste and crunchy texture arising from the naturally occurring calcium and magnesium left after the unique rinsing process which gives the ‘Anglesey Sea Salt’/‘Halen Môn’ its white appearance and a clean taste without any bitterness which can be caused by excess calcium.

The unique qualities of ‘Anglesey Sea Salt’/‘Halen Môn’ derive from the raw materials — the pure seawater and the method of crystallising and rinsing the salt. ‘Anglesey Sea Salt’/‘Halen Môn’ is an additive free sea salt that consists of the following naturally occurring trace elements and minerals:

composition:

— sodium chloride	greater than 90 % by weight
— water	less than 4 %
— lead	less than 2 mg/kg
— tin	less than 200 mg/kg
— arsenic	less than 0,5 mg/kg
— mercury	less than 0,1 mg/kg
— cadmium	less than 0,5 mg/kg
— copper	less than 2 mg/kg
— zinc	trace

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

<sup>(2)</sup> Replaced by Regulation (EU) No 1151/2012.

- magnesium at least 0,2 %
- Iodine less than 0,1 mg/kg
- calcium 0,08-0,15 %

Three different grades of flakes are produced; coarse, fine and ground.

3.3. *Raw materials (for processed products only)*

—

3.4. *Feed (for products of animal origin only)*

—

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

All processes of production and preparation are undertaken in the designated area, under controlled conditions to ensure a consistent end product is achieved including:

- pumping and filtration of seawater,
- concentration of brine,
- crystallisation,
- harvesting of salt crystals,
- rinsing.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

—

3.7. *Specific rules concerning labelling*

—

**4. Concise definition of the geographical area**

The Isle of Anglesey in North Wales. The Menai Strait is the strip of water separating the Isle of Anglesey from the mainland of Wales. The Strait runs from Fort Belan at the south-west end on the mainland side SH 115 610440 and Abermenai point on the Anglesey side OS sheet 115 SH615 443 to a line between the jetty projecting into the straits at 580740 on Anglesey side and the end of Bangor pier on mainland side 582 736 The area is under the jurisdiction of the Caernarfon Harbour Trust.

**5. Link with the geographical area**

5.1. *Specificity of the geographical area*

Historically, the first records of salt making on the island of Anglesey were in Roman times, rising to a peak in the early 18th century. There are remains of a salt works in Holyhead at the north of the island on 'Salt Island' (or 'Ynys Halen' in Welsh) which is connected by a road to the main island. Salt Island gained its name from the salt works which processed seawater to make sea salt. The factory was closed down in the 18th century as rock salt was being used to 'strengthen the brine' which was seen as adulteration.

The Menai Strait is served by the clean Gulf Stream and does not have any large cities or heavy industrial sites present on its banks. Added to this, the extreme tidal range which results in the twice daily change of the water in the Strait by the incoming tide, provides the balance of trace elements which refreshes the seawater every day and gives 'Anglesey Sea Salt'/'Halen Môn' its characteristic taste and appearance.

The Gulf Stream comes from the Atlantic and washes up the west coast of Britain. It is warmer than the east coast reaching a mean of 15 degrees in summer at the surface and 12 degrees at the bottom. Mean salinity of the sea water is 34,25 to 35 parts per 1 000 around the area although it can reach levels up to 36. The uniqueness of the product is partly due to the extreme tidal range of over 9,5 metres which means the Strait is changed twice a day by the incoming tide. The unusual double high tide, which occurs when the Gulf Stream washes around the island, helps to provide the balance of trace elements and acts to give a new body of seawater every day to draw from.

In addition, the sandbank and mussel bank allow the water to be pre-filtered, the shellfish also drawing calcium out of the seawater in the growing season. The quality of the raw material has a direct effect on the quality of the sea salt and is demonstrated by the seasonal differences affecting the taste and texture of the salt.

#### 5.2. *Specificity of the product*

The unique qualities of 'Anglesey Sea Salt'/'Halen Môn' derive from the raw materials, the pure seawater, and the method of crystallising and rinsing the salt.

'Anglesey sea salt'/'Halen Môn' is an additive free sea salt which consists of naturally occurring trace elements and minerals. It is due to these mineral contents that 'Anglesey sea salt'/'Halen Môn' is demonstrably different in appearance, texture, taste and mouth feel. Its flakes are large, crisp, flat and not granular. It has a concentrated salty taste with a crunchy texture. The process of rinsing process unique to this product gives 'Anglesey sea salt'/'Halen Môn' a bright white appearance and a clean taste without bitterness which can be caused by excess calcium levels. The rinsing is carried out using concentrated brine made from the same local seawater, both to prevent the crystals dissolving and also to ensure the correct level of minerals, and therefore the taste and appearance of the salt are maintained.

Each saltmaker is given a 'learning passport' as part of their induction. This contains a series of tasks to be worked through to learn the skills needed for each part of the salt making process.

Each part of the process is undertaken using standard operating procedures which detail the actions and lay down the standards for the salt's quality.

The saltmakers are trained to rinse the salt until the correct size of crystal, taste and appearance are achieved. This is achieved by on the job training and comparing the finished product to photos of the salt displayed in the harvesting area, looking at the size and shape of desirable flake, with crystals not measuring up to this exacting standard being reworked.

Taste is measured by calibrating against unrinsed salt which is harsh and bitter compared to the mellow mineral balance of the finished product.

#### 5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The characteristics of 'Anglesey Sea Salt'/'Halen Môn' are based on climatic conditions, the presence of a tidal reach and the lack of heavy industry or shipping.

The extreme tidal range of over 9,5 metres results in the water on the Menai Strait being changed twice a day. This unusual double high tide, which occurs when the Gulf Stream washes around the island, helps to provide the balance of trace elements and acts to give a new body of seawater to draw from on a daily basis. This follows through into the end product and is reflected in strength of flavour found in 'Anglesey sea salt'/'Halen Môn', which results in less being needed to reach the level of seasoning required. The unique balance of minerals in the seawater also affects the texture and taste. Chef Henry Harris of ex-Fifth Floor Harvey Nichols restaurant maintained that it 'tastes of the cleanest oceans'.

'Anglesey Sea salt'/'Halen Môn' is well established and highly recognised by the food industry both in the UK and worldwide. As a quality product it is used by many top chefs and gastronomes and it regularly appears as a named ingredient on their menus. Many renowned restaurateurs and agri-food businesses have demonstrated their preference for this salt.

Here are comments recognising the taste and the region of 'Anglesey Sea Salt'/'Halen Môn'.

'"Anglesey sea salt"/"Halen Môn" is unsurpassed: it has a pure taste, perfect bite and a deliciously crunchy texture.'

Chris Chown

Chef Proprietor, Plas Bodegroes, Pwllheli, Wales

'I use "Anglesey sea salt"/"Halen Môn" because it fits with my food philosophy; good ingredients require little work to turn them into great meals. "Anglesey Sea Salt"/"Halen Môn" enhances every dish I add it to.'

Jane Milton

Food Industry Expert, blogger and chef

'"Anglesey Sea Salt"/"Halen Môn" is extracted with great care using an innovative system that preserves all the trace elements and minerals of the fresh tumbling sea water of the Menai Strait. The complex mineral structure of Anglesey Sea Salt/Halen Môn makes all the taste areas on the palate highly sensitive and lively, and hence makes food taste exceedingly vibrant.'

Colin Pressdee

Food writer

'The delicate flakes of Anglesey Sea Salt/Halen Môn leave a delicious lingering taste on the lips, like the clear Anglesey seawater from which they are taken, and add a tantalising depth to every dish in which they are used ... It's life changing stuff.'

Simon Majumdar

Author, food writer and broadcaster

#### **Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(3)</sup>)

<http://archive.defra.gov.uk/foodfarm/food/industry/regional/foodname/products/documents/anglesey-sea-salt-pdo-spec-20120905.pdf>

---

<sup>(3)</sup> See footnote 2.