

Bokek® - Dead Sea Salt

CERTIFICATE OF ORIGIN • CERTIFICATE OF CHEMICAL ANALYSIS

SALTWORKS®

OFFICIAL SALTWORKS DOCUMENT • CERTIFICATE OF AUTHENTICITY

DESCRIPTION: Bokek® Dead Sea Salt is solar evaporated in a series of cascading evaporation ponds to maximize mineral concentration.

INGREDIENTS: Dead Sea Salt.

APPEARANCE: Bokek Dead Sea salt crystals will vary in color from white and off-white to yellow with a chalky to translucent appearance. This is due to some of the unique qualities of the salt. Dead Sea salt is hygroscopic, this can cause a variance in the overall moisture content. The difference in crystal appearance is simply cosmetic and does not affect the quality or mineral content.

APPLICATIONS: This salt is intended for use in home and commercial personal care applications. This salt is recommended for external use only. Not for human consumption.

QUALITY SYSTEMS: SaltWorks® conforms to the following standards: OU Kosher / Pareve Certified / HACCP / GMP Standards / Codex Standard Compliant for food grade salt.

ALLERGENS: SaltWorks is an allergen free facility. This salt does not contain any known allergens or specific components, and is suitable for the following diets: Vegetarian, Vegan, Lactose Free, & Gluten Free. Salt does not contain Melamine.

OPTICALLY CLEAN®: SaltWorks proprietary process examines each grain and removes unwanted foreign materials leaving only pure, unadulterated salt.

COUNTRY OF ORIGIN: Israel

PROCESSED & PACKAGED: Woodinville, WA

ADDITIVES: Does not contain any additives, including but not limited to: anti-caking agents, free flowing agents, or conditioners.

BSE/TSE DECLARATION: The raw materials used are not of animal origin. The processing and packing material which is used during production, repacking, or filling of the salt does not make contact with meat products.

GMO DECLARATION: The salt does not contain any genetically modified organisms (GMO) and genetic engineering is not applied during the production process. GMO contamination is excluded during the treatment of the product. Salt does not fall within the scope concerning the traceability and labeling of genetically modified organisms.



Optically Clean®



All Natural



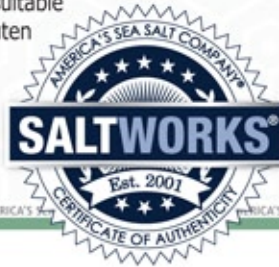
Sea Salt



Organic Compliant



Kosher



[Signature]
Certified by SaltWorks, Inc.

1/1/2015

Effective Date

GRANULOMETRY

Grain	Low Average	High Average
Fine	0.0 mm	2.0 mm
Coarse	2.0 mm	6.0 mm

MICROBIAL TESTING / TEST METHOD*

Salmonella: NEGATIVE / AOAC	Listeria: NEGATIVE / AOAC
Staph Aureus: NEGATIVE / BAM	E. coli: NEGATIVE / BAM

PACKAGING DATA

Packaging	Pallet Size LxWxH	Weight Net(lb)	Units / Layer	Layers / Pallet
POLY BAG	48 x 40 x 48	55	8	5
SUPER BAG	48 x 40 x 48	2200	1	1

Bags incorporate polyethylene for added moisture protection.
Pallet Type: Fumigated hardwood pallets
Tariff (custom codes): 3307.30.10 (Bath Salt)

*Chemical analysis and Microbial testing for this salt is performed once per year. If further lot analysis is required, additional time and costs for testing will apply.

NOTICE: All of the above statements, recommendations, suggestions and data are based on our laboratory results, and we believe the same to be reliable. Nevertheless, with the exception of data showing an express guaranty (such as in the case of products specifically designed for use as nutrient supplements), all such statements, recommendations, suggestions and data hereinabove presented are made without guaranty, warranty or responsibility of any kind on our part. All data above is property of SaltWorks® Inc. and may not be reproduced without expressed written consent.

Invoice Date

Lot Code

Invoice #

Customer

PO #

Recent analysis demonstrated that sea salt contains a wide variety of minerals and trace elements. The following lists the most predominant elements based on historical testing. (Due to rounding, values may not add-up to 100%)

CHEMICAL SPECIFICATION*

Nutrient	%	Trace Metals	PPM
Chloride (Cl)	73.00	Nickel (Ni)	< 5.00
Sodium (Na)	0.454	Lead (Pb)	1.051
Sulfur (S)	0.005	Chromium (Cr)	< 5.00
Magnesium (Mg)	9.300	Zinc (Zn)	< 1.00
Calcium (Ca)	0.044	Arsenic (As)	0.254
Potassium (K)	14.60	Copper (Cu)	< 1.00
Iodine (I)	< 0.0005	Cadmium (Cd)	< 0.05
Moisture	< 5.000	Mercury (Hg)	< 0.005
Purity	99.957		

STORAGE CONDITIONS

Shelf Life: Minimum 10 years from production date

To improve caking resistance, the product should be stored in a dry, airtight environment with a humidity level below 75%. Temperature should be ambient.