

Sriracha Salt - Fusion® Sea Salt

CERTIFICATE OF ORIGIN • CERTIFICATE OF CHEMICAL ANALYSIS

SALTWORKS®

OFFICIAL SALTWORKS DOCUMENT • CERTIFICATE OF AUTHENTICITY

DESCRIPTION: Sriracha Fusion® Salt is created when pacific flake sea salt is combined with sriracha chili sauce and a hint of habanero. Sriracha salt is all-natural and contains no artificial flavors or processing aids.

INGREDIENTS: Sea salt, sriracha hot sauce & habanero

BASE SEA SALT: Harvested from the Pacific Ocean.

ORIGIN: Fusion® Sea Salts are produced and packaged in Woodinville Washington.

APPLICATIONS: Intended for a variety of applications including baking, brining and gourmet food products.

QUALITY SYSTEMS: SaltWorks® conforms to the following standards: Production follows HACCP standards and meets Codex Standards for food grade salt.

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

ADDITIVES: This product contains no anti-caking or free-flowing additives or conditioners.

ALLERGENS: Does not contain allergens or specific components, and is suitable for the following diets: Vegetarian – Vegan – Lactose intolerance - Gluten intolerance. Salt does not contain Melamine.

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 Certified



Debra Dal
Certified by SaltWorks, Inc.

4/14/2014

Effective Date

NUTRITION FACTS

Serv. Size:	1/4 tsp (1.26 g)	Amount/serving	%DV*	Amount/serving	%DV*		
Calories	0g	Total Fat	0g	0%	Total Carb.	0g	0%
Fat Cal.	0g	Sat. Fat	0g	0%	Dietary Fiber	0g	0%
		Tran Fat	0g				
		Cholest.	0g	0%	Sugars	--	
		Sodium	490mg	20%	Protein	0g	0%
		Vitamin A	0%	Vitamin C	0%	Calcium	0%
						Iron	0%

*Percent Daily Value (DV) are based on a 2000 calorie diet

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)	60.140	Nickel (Ni)	< 2.11
Sodium (Na)	39.600	Chromium (Cr)	< 0.470
Magnesium (Mg)	0.060	Copper (Cu)	< 0.422
Sulfur (S)	0.165	Zinc (Zn)	< 0.850
Potassium (K)	0.032	Lead (Pb)	< 0.250
Calcium (Ca)	0.067	Arsenic (As)	< 0.200
Iodine (I)	< 0.003	Cadmium (Cd)	< 0.200
		Mercury (Hg)	< 0.100

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.

GRANULOMETRY

Grain	Low Average	High Average
Flake	0 mm	2.5 mm

MICROBIAL TESTING

Salmonella: NEGATIVE	Listeria: NEGATIVE
STAPH AUREUS: NEGATIVE	E. coli: NEGATIVE

PACKAGING DATA

Packaging	Pallet Size LxWxH	Weight Net(lb) / Gross	Units / Layer	Layers / Pallet
5 LB POLY	48 x 40 x 48	4 / 4	30	6
25 LB POLY	48 x 40 x 48	20 / 21	15	6

Bags incorporate polyethylene for added moisture protection.
Pallet Type 90 X 25LB bags; Wood Pallet 40 X 48 inches International Pallet 90 x 25lb bags; Plastic Pallet 40 x 42 inches
Tariff (custom code): 2501.00.0000

Please note: To ensure freshness silica and oxygen absorbent packets are enclosed in the packaging of this product. Please remove both packets prior to processing.

STORAGE CONDITIONS

Store in a cool, dry place at humidity levels below 75%. Temperatures should be ambient.
Shelf life: min 5 years after production date

Invoice Date

Batch #

Invoice #

Customer