

Pacific Blue® – Kosher Flake Sea Salt

CERTIFICATE OF ORIGIN • CERTIFICATE OF CHEMICAL ANALYSIS



OFFICIAL SALTWORKS DOCUMENT • CERTIFICATE OF AUTHENTICITY

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DESCRIPTION: Pacific Blue® – Kosher Flake Sea Salt is a naturally white flake salt. It is produced using a proprietary process to create a unique, All Natural and Kosher Certified sea salt.

ORIGIN: Harvested from the Pacific Ocean. Ocean water is transported to Korea and produced into a unique Kosher Flake crystal in our state of the art facility.

INGREDIENTS: Sea salt

ADDITIVES: Contains no anti-caking or free-flowing additives or conditioners.

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

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 any 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.

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

SALTWORKS APPROVED CERTIFICATE

Effective Date: 1/11/2013



[Signature]
Certified by SaltWorks, Inc.

1/11/2013
Date

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NUTRITION FACTS

Serv. Size:	1/4 tsp.	Amount/serving	%DV*	Amount/serving	%DV*
Serv. Approx.	1.259g	Total Fat	0g	Total Carb.	0g
Calories	0g	Sat. Fat	0g	Dietary Fiber	0g
Fat Cal.	0g	Tran Fat	0g		
		Cholest.	0g	Sugars	--
		Sodium	490mg	Protein	0g
*Percent Daily Value (DV) are based on a 2000 calorie diet		Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%			

GRANULOMETRY

Grain	Low Average	High Average
Flake	1 mm	3 mm

MICROBIAL TESTING

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

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	Zinc (Zn)	0.850
Magnesium (Mg)	0.060	Chromium (Cr)	0.470
Sulfur (S)	0.165	Copper (Cu)	< 0.422
Calcium (Ca)	0.067	Lead (Pb)	< 0.250
Potassium (K)	0.032	Cadmium (Cd)	< 0.200
Iodine (I)	< 0.003	Arsenic (As)	< 0.200
		Mercury (Hg)	< 0.100
Moisture typical <0.05% Moisture maximum <0.1%			

If further lot analysis is required, additional time and costs for testing will apply.

PACKAGING DATA

Packaging	Pallet Size LxWxH	Weight Net(lb) / Gross	Units / Layer	Layers / Pallet
55 LB POLY	40 x 48 x 40	55/58	8	5
2200 LB SB	40 x 48 x 40	2200/2250	1	1
Bags incorporate polyethylene for added moisture protection.				
Pallet Type 40 X 55LB bags; Wood Pallet 40 X 48 inches International Pallet 40 x 55lb bags; Plastic Pallet 40 x 42 inches				
Tariff (custom code): 2501.00.0000				

STORAGE CONDITIONS

Store in a cool, dry place at humidity levels below 75%. Temperatures should be ambient.
Shelf life: min 4 years after production date

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

Batch #

Invoice #

Customer

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