## Cyprus Black Lava™ - Mediterranean Sea Salt

Technical Information

**DESCRIPTION:** Cyprus Black Lava™ – Mediterranean Sea Salt is a large pyramid crystal combined with activated charcoal which gives the salt a dramatic black color. These beautiful flakey crystals can be used in products labeled "All Natural" and are Kosher Certified.

ORIGIN: Cyprus Black Lava™ – Mediterranean Sea Salt is harvested in Cyprus and packaged in Woodinville, WA.

**ADDITIVES:** Cyprus Black Lava<sup>™</sup> – Mediterranean Sea Salt contains no anticaking or free-flowing additives or conditioners. Activated charcoal is added for color, flavor enhancement and health benefits.

INGREDIENTS: sea salt and activated charcoal

**APPLICATIONS:** Cyprus Black Lava $^{\text{TM}}$  – Mediterranean Sea Salt is intended for a variety of applications including finishing, garnishing, seasoning, baking, brining and gourmet food products.

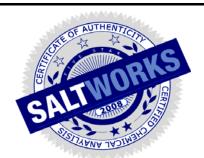
PACKAGING AND STORAGE: Cyprus Black Lava™ – Mediterranean Sea Salt is is available in air-tight PET plastic flip-top jars or glass cork-top jars. To improve caking resistance, salt products should be stored in a dry, covered area at humidity levels below 75%. Temperatures should be ambient.

**OTHER PROPERTIES** - Allergens – Does not contain allergens or specific components and is suitable for the following diets: Vegetarian – Vegan – Lactose intolerance - Gluten intolerence. Salt does not contain any Melamine.

**BSE/TSE Declaration** – The raw materials used for the salt 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.

**CHEMICAL ANALYSIS:** Recent analysis demonstrated that sea salt contains a wide variety of minerals and trace elements. The following lists the most predominant elements revealed by this analysis.



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CHEMICAL SPECIFICATION			
Cyprus Black Lava™	%		
Sodium Chloride	98.2		
Calcium	0.09		
Magnesium	0.05		
Sulfate	0.56		
Water	0.16		
Potassium	0.03		
Insolubles	0.06		
*Totals may not add up to 100% due to rounding			

GRANULOMETRIC TEST (mm)				
Grain	Min Max			
Flake	4	12		
Note: sieve analysis is within 80% confidence as a percent retained.				

PACKAGING DATA					
PACKAGING	PALLET DIMENSIONS L x W x H (IN)	WEIGHT GROSS/NET (OZ)	UNITS/CASE	CASES/PALLET	
PET Jar	40 X 42 X 48	7.5	12	120	
Glass Jar	40 X 42 X 48	5	12	120	
Pallet Type 40 X 50LB bags; Wood Pallet 40 X 48 inches					
Tarrif (custor	Tarrif (custom code): 2501.00.0000				
Saltworks production conforms to the following standards:			Store in a cool and dry place		
Kosher Certified		Shelf life: min 2 years after production date			
Production according to the HACCP standards					

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.

Nutrition	Amount/se	rving	%DV*	Amount/serv	ing	%DV*
Facts:	Total Fat	0g	0%	Total Carb	. 0g	0%
Serv. Size 1/4 tsp. (1.5g)	Sat.Fat	0g	0%	Fiber	0g	0%
Trans Fat 0g						
Calories 0g	Cholest.	0mg	0%	Sugars		
Fat Cal. 0%	Sodium	580mg	24%	Protein	0g	
*Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A	\ 0%·Vit	amin C	0% · Calciur	n 0%	· Iron 0%

altWorks, Inc - Woodinville, WA 98072

## SaltWorks® Inc.

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Effective Date: January 2010 SaltWorks Approved Certificate of Origin

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Invoice Date	Batch Number	Invoice Number	Customer