

Hiwa Kai™ – Hawaiian Black Lava Sea Salt

Technical Information

DESCRIPTION: Hiwa Kai™ – Hawaiian Black Lava Sea Salt is available in coarse grain. It contains food grade activated charcoal. It is solar evaporated, all natural and Kosher Certified.

ORIGIN: Hiwa Kai™ – Hawaiian Black Lava Sea Salt is manufactured in Hawaii and packaged in Woodinville, WA.

ADDITIVES: Hiwa Kai™ – Hawaiian Black Lava Salt contains no anti-caking or free-flowing additives or conditioners.

INGREDIENTS: sea salt and activated charcoal (2% maximum)

APPLICATIONS: Hiwa Kai™ – Hawaiian Black Lava Sea Salt is intended for a variety of applications including cooking and gourmet food products.

PACKAGING AND STORAGE: Hiwa Kai™ – Hawaiian Black Lava Sea Salt 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 intolerance. 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.

CHEMICAL SPECIFICATION	
NUTRIENT	% Based on 25kg Sample
Sodium Chloride (NaCl)	98.97%
Potassium (K)	0.036
Magnesium (Mg)	0.066
Sulfate (SO4)	0.435
Calcium (Ca)	0.126
Iron (Fe)	0.001
Settable Solids	0.078
Moisture	0.150
Other	0.111
<i>*milligrams per 1/4 teaspoon **Contains other trace elements *** Totals may not add up to 100% due to rounding</i>	

GRANULOMETRIC TEST (RETAINED)			
USS Mesh	MM	Average	Usual %
12	2-3	21	20-21%

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	9	12	120
Glass Jar	40 X 42 X 48	6	12	120
Pallet Type 40 X 50LB bags; Wood Pallet 40 X 48 inches International Pallet 40 x 50lb bags; Plastic Pallet 40 x 42 inches				
Tariff (custom code): 2501.00.0000				
QUALITY SYSTEMS			STORAGE CONDITIONS	
Saltworks production conforms to the following standards:			Store in a cool and dry place	
Kosher Certified			Shelf life: min 4 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.



[Signature]
Certified by SaltWorks, Inc

1/22/2010
Date

Nutrition Facts:		Amount/serving	%DV*	Amount/serving	%DV*
		Total Fat 0g	0%	Total Carb. 0g	0%
		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% · Vitamin C 0% · Calcium 0% · Iron 0%			

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Effective Date: January 2010
SaltWorks Approved Certificate of Origin

Invoice Date	Batch Number	Invoice Number	Customer