

Pure Ocean® – Atlantic Sea Salt

CERTIFICATE OF ORIGIN • CERTIFICATE OF CHEMICAL ANALYSIS

SALTWORKS®

OFFICIAL SALTWORKS DOCUMENT • CERTIFICATE OF AUTHENTICITY

DESCRIPTION: Pure Ocean® – Atlantic Sea Salt is simply evaporated ocean water, harvested off the pristine coast of Brazil. It is a beautiful white crystal that has been **Optically Cleaned®**.

INGREDIENTS: Sea salt

ORIGIN: Harvested from the Atlantic Ocean off the coast of Brazil. Sifted, optically cleaned and packaged in Woodinville, WA.

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

APPLICATIONS: Intended for gourmet applications.

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

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.



Optically Clean®



Kosher



All Natural



Sea Salt



Organic Compliant



Oliver J. Dal
Certified by SaltWorks, Inc.

1/02/2014

Effective Date

NUTRITION FACTS

Serv. Size: 1/4 tsp (1.5g)	Amount/serving	%DV*	Amount/serving	%DV*
	Total Fat 0g	0%	Total Carb. 0g	0%
	Sat. Fat 0g	0%	Dietary Fiber 0g	0%
	Tran Fat 0g			
	Cholest. 0g	0%	Sugars --	
	Sodium 580mg	24%	Protein 0g	0%
	Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%			

Calories 0g
Fat Cal. 0g

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

GRANULOMETRY

Grain	Low Average	High Average
Powder	0 mm	0.2 mm
Snack	0.3 mm	0.5 mm
Fine	0.2 mm	0.6 mm
Kosher	0.6 mm	1.2 mm
Small	1.0 mm	2.0 mm
Medium	1.0 mm	3.0 mm
Coarse	2.0 mm	4.0 mm
Extra Coarse	4.0 mm	6.0 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)	60.920	Nickel (Ni)	< 0.612
Sodium (Na)	37.650	Arsenic (As)	< 0.200
Sulfur (S)	0.023	Mercury (Hg)	< 0.200
Calcium (Ca)	0.023	Chromium (Cr)	< 0.120
Potassium (K)	0.012	Copper (Cu)	< 0.120
Magnesium (Mg)	0.002	Zinc (Zn)	< 0.120
Iodine (I)	< 0.003	Lead (Pb)	< 0.120
		Cadmium (Cd)	< 0.061

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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