

FLOR DE SAL - PORTUGUESE SEA SALT

CERTIFICATE OF ORIGIN - CERTIFICATE OF CHEMICAL ANALYSIS

SALTWORKS

OFFICIAL SALTWORKS DOCUMENT - CERTIFICATE OF AUTHENTICITY

DESCRIPTION: Flor de Sal - Premium hand-harvested sea salt crystals from Portugal

INGREDIENTS: Sea Salt

ADDITIVES: Does not contain any additives, including but not limited to: anti-caking agents, free flowing agents, or conditioners.

APPEARANCE: Off-white natural crystals

COUNTRY OF ORIGIN: Portugal

PROCESSED & PACKAGED: Woodinville, WA

APPLICATIONS: This salt is intended for culinary use including cooking, baking, direct application, and food manufacturing.

SHELF LIFE: Minimum 10 years from production date.

QUALITY SYSTEMS: SaltWorks® is SQF Certified, conforms to HACCP and GMP standards, OU Kosher Pareve Certified and compliant to Codex Standards for Food Grade Salt.

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

ALLERGENS: SaltWorks is an allergen free facility. This salt does not contain any known allergens or specific components, and is suitable for the following diets: Vegetarian, Vegan, Lactose Free, & Gluten Free. Salt does not contain melamine.

GMO DECLARATION: This salt is not genetically modified nor does it contain genetically modified organisms (GMO) or their derivatives and genetic engineering is not applied during the production process.

TARIFF: 2501.00.0000



Jarvis Scott

1/3/2019

QA Manager, SaltWorks, Inc.

Valid Through 1/3/2020

CHEMICAL ANALYSIS*

Element	Results*	PPM
Chloride (Cl)	61.00 %	NS**
Sodium (Na)	36.50 %	NS
Sodium Chloride (NaCl)	97.50 %	> 97.0 %
Calcium (Ca)	0.59 %	NS
Iodine (I)	< 0.03 %	NS
Magnesium (Mg)	0.87 %	NS
Potassium (K)	0.26 %	NS
Insolubles	0.30 %	< 0.50 %
Moisture	3.0 %	< 5.00 %
Arsenic (As)	< 0.50 ppm	< 0.50 ppm
Cadmium (Cd)	< 0.50 ppm	< 0.50 ppm
Copper (Cu)	< 1.00 %	< 2.00 ppm
Chromium (Cr)	< 0.50 ppm	< 0.50 ppm
Lead (Pb)	< 0.50 ppm	< 1.00 ppm
Mercury (Hg)	< 0.01 %	< 0.10 ppm

*Chemical analysis and Microbial testing for this salt is performed once per year. If lot specific analysis is required, additional time and costs will apply.

Specification values based on Codex Stan 150:1985 Due to rounding, values may not add up to 100%.

**NS = no specification

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 herein above 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
Medium	1.0 mm	3.0 mm

PACKAGING DATA

Packaging Size: 5 lb / 25 lb / 55 lb / 2,200 lb

Packaging Type: Poly Bag
Bags incorporate polyethylene for added moisture protection.

Pallet Size: 48 x 40 x 48

Pallet Type: Hardwood pallets - Domestic / Plastic pallets - International

STORAGE CONDITIONS

To improve caking resistance, store in a dry, airtight environment with a humidity level below 75%. The temperature should be ambient.

Invoice Date

Invoice #

Lot Code

Customer

PO #