

# Fusion<sup>®</sup> - Ghost Pepper Salt

CERTIFICATE OF ORIGIN · CERTIFICATE OF CHEMICAL ANALYSIS

## SALTWORKS<sup>®</sup>

OFFICIAL SALTWORKS DOCUMENT · CERTIFICATE OF AUTHENTICITY

**DESCRIPTION:** Ghost Pepper Fusion<sup>®</sup> Salt is created when solar- evaporated sea salt is combined with authentic Ghost Peppers (Naga Jolokai).

**INGREDIENTS:** Sea salt and ghost peppers (Naga Jolokai).

**ADDITIVES:** Does not contain anti-caking agents, free flowing agents, or conditioners. **A Silica Packet and an Oxygen Absorber are enclosed. Please remove both packets before use in manufacturing.**

**APPEARANCE:** Natural crystals vary in color from light tan to medium brown.

**COUNTRY OF ORIGIN:** USA

**PROCESSED & PACKAGED:** Woodinville, WA

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

**SHELF LIFE:** Minimum 3 years from production date.

**QUALITY SYSTEMS:** SaltWorks<sup>®</sup> is SQF Level 2 Certified, conforms to HACCP and GMP standards, OU Kosher Pareve Certified and compliant to Codex Standards for Food Grade Salt.

**OPTICALLY CLEAN<sup>®</sup>:** 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*

1/31/2017

QA Manager, SaltWorks, Inc.

Valid Through 1/31/2018

### MICROBIOLOGY\*

Microorganism	Result	Test Method
Salmonella (per 25g)	Negative	AOAC 989.13
Listeria ssp (per 25g)	Negative	AOAC 997.03
Staph aureus (per 25g)	Negative	BAM, 8th ED CH 12
E. coli O157:H7 (per 25g)	Negative	BAM, 8th ED CH 4

### GRANULOMETRY

Grain	Low Average	High Average
Medium	1.0 mm	3.0 mm

### CHEMICAL ANALYSIS\*

Element	%	Trace Metals	PPM
Chloride (Cl)	≥ 60.920	Arsenic (As)	0.049
Sodium (Na)	≥ 39.00	Cadmium (Cd)	< 0.03
Calcium (Ca)	0.369	Copper (Cu)	< 0.30
Iodine (I)	< 0.003	Chromium (Cr)	0.107
Magnesium (Mg)	0.800	Lead (Pb)	< 0.06
Potassium (K)	0.478	Mercury (Hg)	< 0.007
Sulfur (S)	< 0.003	Zinc (Zn)	< 0.12
Moisture	0.59	Insolubles	0.05 %

### PACKAGING DATA

**Packaging Size:** 5 lb / 25 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.

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

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<sup>®</sup> Inc. and may not be reproduced without expressed written consent.

Invoice Date

Invoice #

Lot Code

Customer

PO #