

# Fusion<sup>®</sup> - Sriracha Salt

CERTIFICATE OF ORIGIN · CERTIFICATE OF CHEMICAL ANALYSIS

**SALTWORKS**

OFFICIAL SALTWORKS DOCUMENT · CERTIFICATE OF AUTHENTICITY

**DESCRIPTION:** Sriracha Fusion<sup>®</sup> Salt is created when pacific flake sea salt is combined with sriracha sauce and a hint of habañero.

**INGREDIENTS:** Sea salt, sriracha sauce (red chili peppers, distilled vinegar, garlic powder, salt, spice) and habañero.

**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:** Flakes that vary in color from light to bright orange.

**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



*Jamie Scott*

QA Manager, SaltWorks, Inc.

1/31/2017

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 0157:H7 (per 25g)	Negative	BAM, 8th ED CH 4

## CHEMICAL ANALYSIS\*

Element	%	Trace Metals	PPM
Chloride (Cl)	≥ 56.89	Arsenic (As)	< 0.350
Sodium (Na)	≥ 35.20	Cadmium (Cd)	< 0.024
Calcium (Ca)	0.014	Copper (Cu)	< 0.024
Iodine (I)	< 0.003	Chromium (Cr)	< 0.450
Magnesium (Mg)	0.190	Lead (Pb)	< 0.450
Potassium (K)	0.175	Mercury (Hg)	< 0.010
Sulfur (S)	0.069	Zinc (Zn)	0.290
Moisture	0.20	Insolubles	0.50 %

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.

## GRANULOMETRY

Grain	Low Average	High Average
Flake	0.0 mm	2.5 mm

\*Notice: Flakes may break during transportation.

## PACKAGING DATA

**Packaging Size:** 4 lb / 20 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 #