Alaea™ – Hawaiian Sea Salt

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DESCRIPTION: Alaea™ - Hawaiian Sea Salt is the traditional salt used in Hawaii. It is Pacific Sea Salt combined with purified red Hawaiian clay. The clay is rich in minerals and also acts as a natural flavor enhancer. The dramatic color also makes it a popular choice for garnishing.

ORIGIN: Harvested in the USA and packaged in Woodinville, WA.

INGREDIENTS: Sea salt and purified red clay

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

APPLICATIONS: Intended for a variety of applications including seasoning and gourmet food products.

ALLERGENS: Does not contain allergens or specific components, and is suitable for the following diets: Vegetarian – Vegan – Lactose intolerance - Gluten intolerence. 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

SALTWORKS APPROVED CERTIFICATE

Effective Date: 1/11/2012

CERTIFICATE OF AUTHENTICITY — SALTWORKS — CERTIFIED CHEMICAL ANALYSIS

Certified by SaltWorks, Inc. — 1/11/2012 Date

NUTRITION FACTS

Serv. Size: 1/4 tsp.
Serv. Approx. 1.3g

Calories 0g
Fat Cal. 0g

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

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	510mg	21%	**Protein**	0g	

Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%

GRANULOMETRY

Grain	Low Average	High Average
FINE	0 mm	1 mm
COARSE	2 mm	3 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)	59.960	Nickel (Ni)	< 1.480
Sodium (Na)	39.000	Chromium (Cr)	< 0.297
Potassium (K)	0.029	Copper (Cu)	< 0.297
Sulfur (S)	0.023	Zinc (Zn)	< 0.297
Calcium (Ca)	0.020	Lead (Pb)	< 0.250
Magnesium (Mg)	0.010	Arsenic (As)	< 0.200
Iodine (I)	< 0.003	Cadmium (Cd)	< 0.149
		Mercury (Hg)	< 0.100

If further lot analysis is required, additional time and costs for testing will apply.

PACKAGING DATA

Packaging	Pallet Size LxWxH	Weight Gross/Net (lb)	Units / Layer	Layers / Pallet
50 LB POLY	40 x 48 x 40	50/52	8	5
2000 LB SB	40 x 48 x 40	2000/2050	1	1
Bags incorporate polyethylene for added moisture protection.				
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				

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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