

Peruvian Pink™ – Mountain Spring Salt

Technical Information

DESCRIPTION: Peruvian Pink™ – Mountain Spring Salt is harvested in terraced salt flats in the foothills of the Andes Mountains. The beautiful pink color comes from the minerals and algae contained in the salt. As with all natural salts, this salt may contain minute inclusions of extraneous matter that can manifest itself as black or lightly colored specs, which are not harmful in any way. It is all

ORIGIN: Peruvian Pink™ – Mountain Spring Salt is harvested from the foothills of the Andes Mountain Range in Bolivia. It is packaged in Woodinville, WA.

ADDITIVES: Peruvian Pink™ – Mountain Spring Salt contains no anti-caking or free-flowing additives or conditioners.

INGREDIENTS: salt

APPLICATIONS: Peruvian Pink™ – Mountain Spring Salt is intended for gourmet applications. It is commonly used in salt mills and is also used for roasting, brining and seasoning.

PACKAGING AND STORAGE: Peruvian Pink™ – Mountain Spring Salt is available in 55lb poly bags or 1MT super bags, which incorporate polyethylene for added moisture protection. To improve caking resistance, salt products should be stored in a dry, covered area at humidity levels below 75%. Temperatures should be ambient.

OTHER PROPERTIES - 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 for the salt 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.

CHEMICAL ANALYSIS: Recent analysis demonstrated that sea salt contains a wide variety of minerals and trace elements. The following lists the most predominant elements revealed by this analysis.



[Signature]
Certified by SaltWorks, Inc

1/22/2010
Date

CHEMICAL SPECIFICATION	
NUTRIENT	DAILY VALUE (100 g)
Sodium Chloride (NaCl)	98.78 g
Calcium	459.89mg
Magnesium	11.5 mg
Copper	.13mg
Zinc	.28g
Iron	3.98mg
Totals may not add up to 100% due to rounding	

GRANULOMETRY		
Grain	Minimum	Maximum
Fine	0mm	1mm
Medium	1mm	3mm
Coarse	2mm	4mm

PACKAGING DATA				
PACKAGING	PALLET DIMENSIONS L x W x H (IN)	WEIGHT GROSS/NET (LB)	UNITS/LAYER	LAYERS/PALLET
55 LB POLY	40 x 48 x 40	55/58	8	5
2200 LB POLY	40 x 48 x 40	2200/2250	8	5
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				

QUALITY SYSTEMS	STORAGE CONDITIONS
Saltworks production conforms to the following standards: Kosher Certified Production according to the HACCP standards	Store in a cool and dry place 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.

Nutrition Facts:		Amount/serving	%DV*	Amount/serving	%DV*
		Total Fat	0g 0%	Total Carb.	0g 0%
		Sat.Fat	0g 0%	Fiber	0g 0%
		Trans Fat	0g		
Calories	0g	Cholest.	0mg 0%	Sugars	--
Fat Cal.	0%	Sodium	580mg 24%	Protein	0g
*Percent Daily Values (DV) are based on a 2,000 calorie diet.		Vitamin A 0% · Vitamin C 0% · Calcium 0% · Iron 0%			

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Effective Date: January 2010
SaltWorks Approved Certificate of Origin

Invoice Date	Batch Number	Invoice Number	Customer