

Black Truffle - Fusion Salt

Technical Information

DESCRIPTION: Mediterranean sea salt is combined with Black Summer truffles to bring out the intense flavors of this unique mushroom.

ORIGIN: Mediterranean Sea Salt is harvested in Trapani, Italy, and packaged in Woodinville, Washington.

ADDITIVES: Black Truffle - Fusion Salt contains no anti-caking or free-flowing additives or conditioners.

INGREDIENTS: sea salt and Black Summer Truffle (*Tuber aestivum/unicinatum*) (6%)

APPLICATIONS: Black Truffle - Fusion Salt is intended for a variety of applications including seasoning, brining and gourmet food products.

PACKAGING AND STORAGE: Black Truffle - Fusion Salt is available in 5lb and 25lb poly bags, which incorporate polyethylene for added moisture protection. To improve caking resistance, salt products should be stored in a dry, covered area at humidity below 75%. Temperature 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.

Nutrition Facts

Serving Size about 1/4 teaspoon (1.5g)	
Servings Per Container 104	
Amount Per Serving	
Calories 0	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 570mg	24%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Total Fat	Calories: 2,000 2,500
Saturated Fat	Less than 65g 80g
Cholesterol	Less than 20g 25g
Sodium	Less than 300mg 300mg
Total Carbohydrate	Less than 2,400mg 2,400mg
Dietary Fiber	300g 375g
Sugars	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

1/22/2010

Certified by SaltWorks, Inc Date

Invoice Date	Batch Number	Invoice Number	Customer

CHEMICAL SPECIFICATION

NUTRIENT	Parts per 100g
Sodium Chloride	99.1%
Calcium (Ca)	0.055
Magnesium	0.045
Potassium	0.042
Iodine	4.5
Sulfates	0.18
Humidity	0.11
Water	0.04

GRANULOMETRIC TEST (RETAINED)

Grain	mm
Fine	0-1

PACKAGING DATA

PACKAGING	PALLET DIMENSIONS L x W x H (IN)	WEIGHT GROSS/NET (LB)	UNITS/LAYER	LAYERS/PALLET
5 lb POLY	40 X 48 X 40	5	30	6
25 LB POLY	40 x 48 x 40	25	12	6

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:	Store in a cool and dry place
All Natural	Shelf life: min 3 years after production date
Production according to the HACCP standards	

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.

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Effective Date: January 2010
SaltWorks Approved Certificate of Origin

