

# Vanilla Bean - Fusion Salt

## Technical Information

**DESCRIPTION:** Pure Bali white sea salt is carefully combined with Tahitian vanilla beans to create a beautiful flavor sensation. This versatile salt can be used in products labeled "All Natural."

**ORIGIN:** Bali Sea Salt is harvested in Bali, Indonesia and packaged in Woodinville Washington.

**ADDITIVES:** Vanilla Bean - Fusion Salt contains no anti-caking or free-flowing additives or conditioners.

**INGREDIENTS:** sea salt and vanilla bean.

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

**PACKAGING AND STORAGE:** Vanilla - 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	
<b>Calories 0</b>	Calories from Fat 0
% Daily Value*	
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 520mg</b>	<b>22%</b>
<b>Total Carbohydrate 0g</b>	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein 0g</b>	
Vitamin A 0%	Vitamin C 0%
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:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	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	mg
Sodium Chloride (NaCl)	95.6
Sodium (Na)	37.6
Calcium	0.13
Magnesium	0.32
Iodine (KIO3)	13.29 mg/kg
Chlorine	0.13

GRANULOMETRIC TEST (RETAINED)	
Grain	mm
Small Pyramid	1 - 2 mm

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

