

Durango™ – Hickory Smoked Sea Salt

Technical Information

DESCRIPTION: Durango™ – Hickory Smoked Sea Salt is available in a flake crystal. The base salt is a solar evaporated Pacific flake sea salt. Smoked over true Hickory Wood at low temperatures, Durango has a pure smoked flavor that cannot be matched by products containing liquid smoke

ORIGIN: Durango™ – Hickory Smoked Sea Salt is smoked using a proprietary process. The fire is fueled with Hickory Wood. No other additives are used. The base sea salt is certified by Soil Association. It is packaged in Woodinville, WA.

ADDITIVES: Durango™ – Hickory Smoked Sea Salt contains no anti-caking or free-flowing additives or conditioners.

INGREDIENTS: smoked sea salt

APPLICATIONS: Durango™ – Hickory Smoked Sea Salt is intended for a variety of applications including seasoning, baking, brining and gourmet food products.

PACKAGING AND STORAGE: Durango™ – Hickory Smoked Sea Salt is available in air-tight PET plastic flip-top jars or glass cork-top jars. 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.

CHEMICAL SPECIFICATION	
NUTRIENT	DAILY VALUE per 100g
Sodium	39.1g
Chloride	60.5g
Calcium	100mg
Potassium	290mg
Iron	<1mg
Magnesium	0.30%
Moisture Content	1.70%
Insoluble	0.05%

GRANULOMETRY		
Grain	Low Average	High Average
Flake	0mm	2.5mm

Note: sieve analysis is within 92-100% confidence as a percent retained.

PACKAGING DATA				
PACKAGING	PALLET DIMENSIONS L x W x H (IN)	WEIGHT GROSS/NET (OZ)	UNITS/CASE	CASES/PALLET
PET Jar	40 X 42 X 48	7.5	12	120
Glass Jar	40 X 42 X 48	5	12	120
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	
Production according to the HACCP standards			Shelf life: min 4 years after production	

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%			

SaltWorks, Inc - Woodinville, WA 98072



Doger O'Neil
Certified by SaltWorks, Inc

1/22/2010
Date

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Effective Date: January 2010
SaltWorks Approved Certificate of Origin

Invoice Date	Batch Number	Invoice Number	Customer