

# Spicy Curry - Fusion Salt

## Technical Information

**DESCRIPTION:** Sea salt is combined with authentic curry powder to create a deep and complex curry flavor.

**ORIGIN:** White Sea Salt is harvested in Mexico and packaged in Woodinville Washington.

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

**INGREDIENTS:** Spicy Curry - Fusion Salt contains sea salt and all natural authentic curry powder.

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

**PACKAGING AND STORAGE:** Spicy Curry - Fusion Salt is available in air-tight PET plastic flip-top containers. 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.

**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	per 100g
Sodium Chloride	286,501.75
Calcium	2,131.02
Iron	9.30
Magnesium	5,356.56
Zinc	<0.20
Potassium	1,989.05
Manganese	0.23

GRANULOMETRIC TEST (RETAINED)	
Grain	mm
Medium	1-3

PACKAGING DATA				
PACKAGING	PALLET DIMENSIONS L x W x H (IN)	WEIGHT GROSS/NET (oz)	UNITS/LAYER	LAYERS/PALLET
PET Jar	20 x 14 x 6	3.5	30	10

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

**SaltWorks® Inc.**  
15000 Wood-Red Road NE B900  
Woodinville, WA 98072  
  
(800) 353-7258 ph / (425) 650-9876 fax  
[www.seasalt.com](http://www.seasalt.com)

Effective Date: January 2010  
SaltWorks Approved Certificate of Origin

### Nutrition Facts

Serving Size about 1/4 teaspoon (1.5g)  
Servings Per Container

Amount Per Serving		% Daily Value*	
Calories 0	Calories from Fat 0		
<b>Total Fat</b> 0g			<b>0%</b>
Saturated Fat 0g			<b>0%</b>
Trans Fat 0g			
<b>Cholesterol</b> 0mg			<b>0%</b>
<b>Sodium</b> 490mg			<b>20%</b>
<b>Total Carbohydrate</b> 0g			<b>0%</b>
Dietary Fiber 0g			<b>0%</b>
Sugars 0g			
<b>Protein</b> 0g			
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



*Debra O'Neil*

1/22/2010

Certified by SaltWorks, Inc Date

Invoice Date	Batch Number	Invoice Number	Customer