

# #268.4 Salt, Black Truffle

**DESCRIPTION:** Black Truffle Salt is solar-evaporated Mediterranean sea salt combined with Italian Black Summer Truffles.

**INGREDIENTS:** Sea salt, dried truffle, natural & artificial flavors

**ADDITIVES:** Does not contain any additives, including but not limited to: anti-caking agents, free flowing agents, or conditioners.

**APPEARANCE:** Natural white granular crystals with brown and black truffle pieces

**COUNTRY OF ORIGIN:** USA

**APPLICATIONS:** This salt is intended for culinary use including cooking, baking, direct application, and food manufacturing.

**SHELF LIFE:** Minimum 2 years from production date.

**GMO DECLARATION:** This salt is not genetically modified nor does it contain genetically modified organisms (GMO) or their derivatives and genetic engineering is not applied during the production process.

## CHEMICAL ANALYSIS\*

Element	%	Trace Minerals	PPM
Chloride (Cl)	58.00	Arsenic (As)	< 0.50
Sodium (Na)	37.50	Cadmium (Cd)	< 0.50
Calcium (Ca)	0.36	Copper (Cu)	< 1.00
Magnesium (Mg)	0.002	Chromium (Cr)	< 0.50
Potassium (K)	0.40	Lead (Pb)	< 0.50
Moisture	0.50	Mercury (Hg)	< 0.01

\*Chemical analysis testing for this salt is performed annually. If lot specific analysis is required, additional time and costs will apply.

## GRANULOMETRY

Grain	Low Average	High Average
Fine	0.0 mm	1.0 mm

## PACKAGING DATA

**Packaging Size:** 4 oz  
**Packaging Type:** Clear FDA Laminated .002 LDPE/.48 GA PET

## STORAGE CONDITIONS

To improve caking resistance, store in a dry, airtight environment with a humidity level below 75%. The temperature should be ambient.