

ALL NATURAL BLACK TRUFFLE SALT

CERTIFICATE OF ORIGIN · CERTIFICATE OF CHEMICAL ANALYSIS

ATLANTIC SPICE COMPANY

OFFICIAL SALTWORKS DOCUMENT · CERTIFICATE OF AUTHENTICITY

DESCRIPTION: All-Natural Black Truffle Salt is produced by blending Italian Black Summer Truffles with a unique kosher-style flake crystal, using Pacific Ocean sea water.

INGREDIENTS: Sea salt, dried truffle & natural flavors

ADDITIVES: Does not contain any additives, including but not limited to: anti-caking agents, free flowing agents, or conditioners. An Oxygen absorber is enclosed. Please remove before use in manufacturing.

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

INGREDIENT COUNTRY OF ORIGIN: Italy

BLENDED, PROCESSED, & PACKAGED: Woodinville, WA USA

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

SHELF LIFE: Minimum 3 years from production date.

OPTICALLY CLEAN: Proprietary process examines each grain and removes unwanted foreign materials leaving only pure, unadulterated salt.

ALLERGENS: Atlantic Spice is an allergen free facility. This salt does not contain any known allergens or specific components, and is suitable for the following diets: Vegetarian, Vegan, Lactose Free, & Gluten Free. Salt does not contain melamine.

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	PPB
Chloride (Cl)	58.4	Arsenic (As)	< 100
Sodium (Na)	36.3	Cadmium (Cd)	< 50
Calcium (Ca)	0.0752	Copper (Cu)	299
Magnesium (Mg)	0.0497	Chromium (Cr)	<100
Potassium (K)	0.177	Lead (Pb)	< 50
Moisture	0.52	Mercury (Hg)	< 50

GRANULOMETRY

Grain	Low Average	High Average
Mini Flake	0.3 mm	0.8 mm

STORAGE CONDITIONS

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

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