

#296.8 Salt, Ghost Pepper Sea

DESCRIPTION: Ghost Pepper Salt is created when hand-harvested sea salt is combined with authentic Ghost Peppers (Naga Jolokai).

INGREDIENTS: Sea salt and ghost peppers (Naga Jolokia)

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

APPEARANCE: Natural crystals vary in color from light tan to medium brown.

COUNTRY OF ORIGIN: 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.

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)	58.12	Arsenic (As)	< 0.50
Sodium (Na)	37.43	Cadmium (Cd)	< 0.50
Calcium (Ca)	0.29	Copper (Cu)	< 1.00
Magnesium (Mg)	0.87	Chromium (Cr)	< 0.50
Potassium (K)	0.34	Lead (Pb)	< 0.50
Moisture	0.62	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
Medium	0.0 mm	3.0 mm

PACKAGING DATA

Packaging Size: 8 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.