

CERTIFICATE OF ANALYSIS

FUSION® - JALAPEÑO SEA SALT

PASSED

CERTIFICATE OF ANALYSIS | OFFICIAL SALTWORKS DOCUMENT | DATE OF APPROVAL: 01/05/2026

DESCRIPTION



DESCRIPTION: Fusion® Jalapeño Sea Salt is created when hand-harvested sea salt is combined with ground Jalapeño peppers

INGREDIENTS: Sea salt, ground Jalapeño peppers

APPEARANCE: Natural crystals that vary in color from light tan to medium brown and can have a greenish hue

COUNTRY OF ORIGIN: USA

PROCESSED & PACKAGED: Woodinville, WA

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®



CERTIFIED AUTHENTIC



ORGANIC COMPLIANT



KOSHER



SEA SALT



SQF CERTIFIED

CHEMICAL ANALYSIS*



ELEMENT	% or PPM	TRACE MINERALS	% or PPM
Chloride (Cl)	563,300 ppm	Arsenic (As)	0.134 ppm
Sodium (Na)	360,200 ppm	Cadmium (Cd)	< 0.010 ppm
Sodium Chloride (NaCl)	99.46%	Copper (Cu)	0.304 ppm
Calcium (Ca)	7,257 ppm	Chromium (Cr)	0.276 ppm
Magnesium (Mg)	11,343 ppm	Lead (Pb)	0.017 ppm
Moisture	< 1.0%	Mercury (Hg)	< 0.010 ppm

QUALITY SYSTEMS: SaltWorks is SQF Certified, conforms to HACCP and GMP standards, OU Kosher Pareve Certified and compliant to Codex standards for Food Grade Salt.

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

ALLERGENS: SaltWorks 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 product 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.

*Chemical analysis for this salt is conducted annually. If a lot-specific analysis is needed, additional time and costs will be incurred.

Specification values are based on Codex Standard 150:1985. Due to rounding, the total may not equal 100%. "NS" indicates no specification under Codex Standard 150:1985.

GRANULOMETRY



GRAIN	LOW AVERAGE	HIGH AVERAGE
MEDIUM	1.0 mm	2.0 mm

PACKAGING DATA



Packaging Size: 5 lb | 20 lb
Packaging Type: Poly Bag
Pallet Size: 48 x 40 x 48
Pallet Type: Hardwood Pallets-Domestic/Plastic pallets-International

STORAGE CONDITIONS



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

BLENDED IN



USA



QA Manager, Saltworks®, Inc.

01/05/2026

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 herein above presented are made without guaranty, warranty or responsibility or any kind on our part. All data above is property of SaltWorks® Inc. and may not be reproduced without expressed written consent.

Ship Date	Order #	Customer	PO #
Product	Lot Code	Date Manuf.	Grain size