

CERTIFICATE OF ANALYSIS

FUSION® - TARTUFO VERO® ALL-NATURAL BLACK TRUFFLE SEA SALT **PASSED**

CERTIFICATE OF ANALYSIS | OFFICIAL SALTWORKS DOCUMENT | DATE OF APPROVAL: **06/18/2026**

DESCRIPTION



DESCRIPTION: Fusion® All-Natural Black Truffle 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

APPEARANCE: Natural white granular crystals with brown & black truffle pieces

COUNTRY OF ORIGIN: South Korea & Italy

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*

[Na] + [Cl]

PARAMETER	RESULTS*	SPECIFICATION
Chloride (Cl)	605,000 ppm	NS*
Sodium (Na)	411,000 ppm	NS*
Sodium Chloride (NaCl)	99.76%	> 97.5%
Calcium (Ca)	46.9 ppm	NS*
Iodine (I)	< 1.0 ppm	NS*
Magnesium (Mg)	546 ppm	NS*
Potassium (K)	200 ppm	NS*
Insolubles	< 0.10%	NS*
Moisture	< 0.10%	NS*
Arsenic (As)	0.131 ppm	< 0.50 ppm
Cadmium (Cd)	< 0.010 ppm	< 0.50 ppm
Copper (Cu)	0.274 ppm	< 2.00 ppm
Chromium (Cr)	0.279 ppm	< 0.50 ppm
Lead (Pb)	< 0.020 ppm	< 1.00 ppm
Mercury (Hg)	< 0.010 ppm	< 0.10 ppm

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

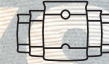
Specification values are based on Codex Standard 150:1985. Due to rounding, the total may not equal 100%. "NS" indicates no specification under Codex Standard 150:1985.

GRANULOMETRY



GRAIN	LOW AVERAGE	HIGH AVERAGE
MINI FLAKE	0.3 mm	0.8 mm

PACKAGING DATA



Packaging Size: 4lb | 20lb
Packaging Type: Poly Bag Bags
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.

BASE SALT ORIGIN



SOUTH KOREA & ITALY



Britta Pyle

06/18/2026

QA Manager, Saltworks®, Inc.

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 #
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Product	Lot Code	Date Manuf.	Grain size
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>