

CERTIFICATE OF ANALYSIS

FUSION® - WILD PORCINI SEA SALT

PASSED

CERTIFICATE OF ANALYSIS | OFFICIAL SALTWORKS DOCUMENT | DATE OF APPROVAL: 01/02/2025

DESCRIPTION



DESCRIPTION: Fusion® Wild Porcini Sea Salt is created when hand-harvested sea salt is combined with porcini mushrooms

INGREDIENTS: Sea salt and ground porcini mushrooms

APPEARANCE: Natural crystals that vary in color from light to dark brown.

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.

A Silica packet is enclosed. Please remove before use in manufacturing.



OPTICALLY CLEAN®



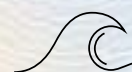
CERTIFIED AUTHENTIC



ORGANIC COMPLIANT



KOSHER

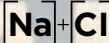


SEA SALT



SQF CERTIFIED

CHEMICAL ANALYSIS*



ELEMENT	% or PPM	TRACE MINERALS	% or PPM
Chloride (Cl)	604,100 ppm	Arsenic (As)	0.030 ppm
Sodium (Na)	370,000 ppm	Cadmium (Cd)	< 0.010 ppm
Sodium Chloride (NaCl)	99.69%	Copper (Cu)	0.315 ppm
Calcium (Ca)	793 ppm	Chromium (Cr)	0.130 ppm
Magnesium (Mg)	3430 ppm	Lead (Pb)	0.189 ppm
Moisture	< 0.94%	Mercury(Hg)	< 0.005 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.

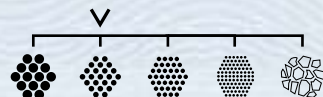
ALLERGENS: SaltWorks is an allergent free facility. This salt does not contain any known allergens or specific components and is suitable for the following diets: Vegetarian, Vegan, Lactose Free, & Gluten Free. Salt Does not contain melamine.

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.

BASE SALT ORIGIN



MEXICO



Britta Pyle

QA Manager, Saltworks®, Inc.

01/02/2025

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 gauranty, 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.

Invoice Date	Invoice #	Lot Code	Customer	PO #
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