# **ROSEMARY FINE SEA SALT**

### DESCRIPTION

This sea salt is high purity, food grade sea salt, produced by an exclusive process of infusing allnatural spices and all natural sea salt.

### **APPLICATIONS**

This salt is intended as a finishing salt or for culinary use including cooking, baking, direct application, and food manufacturing.

### **INGREDIENTS**

Natural Sea Salt & Rosemary.

### **COLOR & FLAVOR PROPERTIES**

This salt has a robust rosemary flavor with a characteristic salty taste. No color additives are used. This blending process yields a color of white with green from ingredients.

### **ALLERGENS**

We are an allergen free facility. This salt does not contain any known allergens or specific components and is suitable for a variety of diets including Lactose Free and Gluten Free diets.

### **ADDITIVES**

No Additives, Free Flowing or Anti-Caking Elements have been added. Note, for specific applications, free flowing agents can be applied at customers request.

### **PACKAGING AND STORAGE**

Available in 5lb and 40lb food grade polypropylene bags. Ideal storage is a cool, dry area, relatively free of drafts, where humidity remains below 75%. Under these conditions, the shelf life is at least 3 years.

# **PROCESSED AND PACKED**

Everett, WA

# SEA SALT SUPERSTORE, LLC

11604 Airport Road - D300, Everett, WA 98204 +1 (866) 999- 7258 www.seasaltsuperstore.com



# PALLETS

Standard pallet configuration 40 "x 48", 40 bags per pallet, height: 32".

## **QUALITY SYSTEMS**

Sea Salt Superstore conforms to HACCP and GMP standards using only all natural salts that are compliant with Codex Standards for Food Grade Salt harvested from SQF, GFSI and Kosher certified facilities.

### **GMO DECLARATION**

This salt is not genetically modified nor does it contain genetically modified organisms or their derivatives. Genetic engineering is not applied during the production process.

### GRANULOMETRY

Туре	Typical Grain Size	
Fine	<= 1.51mm (90%-100%)	

### **CHEMICAL PROPERTIES OF BASE SALT**

Component	%	Component
NaCl	> 99 %	>= 97 %
Moisture	0.2 %	<= 0.5 %
Insoluble residue	< 1 g/kg	<= 5 g/kg

#### SAMPLE IMAGES FINE GRAIN



These data are based on information we believe to be reliable. They are offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. We recommend that the prospective user determines the suitability of our salts and usage suggestions before adopting them on a commercial scale. If additional analysis and certification is required for a specific batch, additional lead time and fees may apply.

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