

# SMOKED BACON SEA SALT

## DESCRIPTION

This smoked sea salt is high purity, food grade sea salt, produced by an exclusive process of infusing all-natural bacon flavoring and a cold smoked 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 Smoked over Alderwood, Natural Bacon Flavor, Gum Arabic.

## COLOR & FLAVOR PROPERTIES

This salt has a smoky bacon aroma, flavor and a characteristic salty taste. No color additives are used. The smoking process yields a medium to dark brown color profile.

## 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. As it contains bacon derivatives, it is not appropriate for Vegetarian or Vegan 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. Also available in 'big bag' and 'supersack'. 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](http://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

Type	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.*

*Last Updated: March 2021*

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