

TRUFFLE SEA SALT

CERTIFICATE OF AUTHENTICITY



SPECIFICATION SHEET

DESCRIPTION: Mixture of white and dark brown truffle color with salty truffle aroma and truffle notes.

ORIGIN: Manufactured and packaged in Everett, WA.

INGREDIENTS: Natural Sea Salt, Truffle, Truffle Aroma.

ADDITIVES: Does not contain additives including but not limited to anti-caking agents, free flowing agents, conditioners. Does not contain iodide.

APPLICATIONS: Intended for a variety of culinary applications including cooking, seasoning, baking, direct application and food manufacturing.

QUALITY SYSTEMS: Sea Salt Superstore conforms to Codex Standards for Food Grade salt. Kosher (Orthodox) Certified. We follow both GMP and HACCP standards and offer Chemical Analysis and Microbial testing upon request. Additional time and costs may apply.

GRANULOMETRY: Fine (< 1.0 mm)

SHELF LIFE: Min 36 months when properly handled.

ALLERGENS: Does not contain allergens or specific components, and is suitable for the following diets: Vegetarian - Vegan - Lactose intolerance - Glucose Intolerance. Salt does not contain any Melamine.

BSE/TSE DECLARATION: The raw materials used are not of animal origin. The processing and packing material in which is used during production repacking or filling of the salt does not make contact with meat products.

ORGANIC & GMO DECLARATION: The salt does not contain any genetically modified organisms (GMO) and genetic engineering is not applied during the production process. This salt is organic compliant, however there is no official Organic Certification for this category of product in the United States.

STORAGE: Store in a cool, dry, airtight environment with a humidity level below 75%. The temperature should be ambient.

PACKAGING: 5 lb (Stand Up Pouch)/ 40 lb (Polybag in Box); 2,200 lb per pallet (48" x 40").



A handwritten signature in black ink, appearing to be 'Paul J. ...', written over a horizontal line.

Certified by Sea Salt Superstore, LLC

Valid Through 12/31/2021