

APPLEWOOD SMOKED SEA SALT

CERTIFICATE OF AUTHENTICITY



CERTIFICATE OF ORIGIN

DESCRIPTION: Delicate natural pacific sea salt cold smoked over apple wood.

ORIGIN: Smoked in USA and packaged in Everett, WA.

INGREDIENTS: Natural Pacific Sea Salt smoked over Applewood.

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 the following standards: Kosher/Parve Certified. Production follows GMP and HACCP standards and meets Codex Standards for food grade salt. Chemical analysis and Microbial testing for specific batches is be provided upon request. Additional time and costs will apply.

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.

GMO DECLARATION: The salt does not contain any genetically modified organisms (GMO) and genetic engineering is not applied during the production process. GMO contamination is excluded during the tratment o the product. Salt does not fall within the scope concerning the traceability and labeling of GMOs.

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

SHELF LIFE: Minimum of 5 years.



SEA SALT SUPERSTORE
APPROVED CERTIFICATE
Effective Date: 01/03/2018

01/03/2018

Certified by Sea Salt Superstore, LLC

Valid Through 1/3/2019