

Black Hawaiian Lava Sea Salt – Gourmet Salt

Technical Data Sheet

(Certificate of Analysis & Authenticity – Certificate of Origin - Safety Data Facts)




Product Description: Solar Evaporated Pacific Sea Salt infused with activated coconut-shell charcoal	
Country of Origin: USA	
Appearance & Odor: Black salt crystals and odorless. Product can be damp due to natural harvesting process.	
Solubility: Soluble in water. May contain trace materials (non-soluble) associated with natural harvest processes.	
Grain Size: Fine (0-1mm size) coarse (1-3mm size)	
Ingredients: Pacific sea salt, activated coconut shell charcoal.	
Uses: Fine grain – salts can be slightly damp which can restrict flow in some shakers, suggest using shaker with large holes or sprinkling salt with fingers or spoon. Coarse grain suitable for grinder.	
Additives: Contain no anti-caking or free-flowing additives or conditioners.	
Allergen Declaration: This product is allergen and gluten free.	
BSE/TSE Declaration: Salt is free from BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy). Salt is not produced from any animal product, contains no meat product, and does not come in contact with meat products.	
GMO Declaration: Salt is GMO (Genetically Modified Organism) free and is processed in a controlled environment eliminating GMO contamination.	
Kosher Certified: Product is certified Kosher Parve by Vaad Hakashrus of Northern California.	
Quality Manufacturing System: San Francisco Salt Company facility is registered and inspected by the State of California. Our quality system and processes follows State and Federal guidelines ensuring a safe and wholesome product to our consumer.	
Nutrition Facts:	
Serving Size ¼ tsp (1g)	
Amount Per Serving	
Calories 0	
	% Daily Value*
Total Fat 0g	0%
Sodium 380 mg	16%
Carbohydrate 0 mg	0%
Protein 0g	0%
* Percent Daily Values are based on 2,000 calorie diet.	

Chemical Analysis	
Parameters	Result
Chloride	58.25 %
Sodium	35.94 %
Moisture	3.81 %
Sulfate	1.04 %
Magnesium	0.34 %
Settleable Solids	0.24 %
Potassium	0.20 %
Calcium	0.16 %
Iron, ppm	2.06 ppm
Other trace minerals	<0.03 %

Analysis shows sea salt contains a wide array of trace minerals and elements. The chart above reflects the primary minerals and elements revealed by analysis.

MSDS Summary
Hazards Identification: Not classified as hazardous material. No exposure limits have been established by OSHA. Possible dust irritation.
First Aid Measures:
<ul style="list-style-type: none"> Symptoms: This substance is not considered toxic or dangerous, though care should be taken during use and any questions referred to medical personnel. Skin: Wash skin thoroughly and rinse. Eyes: Normal eye protection. Wash with warm water for at least 15 minutes (open eyes). Ingestion: If large amount swallowed get medical attention, and drink large amount of water. Inhalation: Leave dust area for fresh air and get medical attention.
Fire-Fighting Measures: Substance is non-flammable. Proper breathing equipment for fire-fighting. Extremely high temperatures (1400 Celsius) may produce Na2O and Cl2.
Accidental Release Measures: No special measures required.
Incompatibles: Strong oxidizing agents, Lithium, and Bromine trifluoride.
Packaging:
<ul style="list-style-type: none"> Gourmet Salt Options: 4 oz shaker jar, 8 oz chef jar with spoon and 5oz pouch. Standard bulk bag size options: Retail 2lb, 5lb, 10lb and 25lb. Pallets orders: 40" x 48" pallets. NMFC freight code 46260-01. Freight Class 50. Weight and height based upon packaging requirements.
Storage recommendations:
Store in a cool, dry place. Avoid moisture and humidity. Shelf life: 10 years as long as salt is stored in a well-sealed container in a cool, dry environment and away from sunlight.

Please Note: All of the statements and technical data herein this document are based on manufacturer laboratory results or independent laboratory results, and without express guarantee, warranty or responsibility we believe the same to be reliable and true. Submission and receipt of this certificate does not preclude the purchaser or manufacturer from testing this item in the application it will be used in. Application of this product should be tested to assure suitability in the final product.

 			
		Certified by San Francisco Salt Company	Quality Manager <u>5/27/2015</u> Title Date
Customer	Invoice Date	Invoice #	Batch/Lot #