



Product Name: Gray Sea Salt

Description: Gray Sea Salt is a 'moist' unrefined sea salt.

---

### Physical Properties

Appearance	Off-white/gray salt crystals
Size	Minimum 90% + US #30 Screen

---

### Organoleptic Properties

Flavor	typical of salt
--------	-----------------

---

### Microbiological Properties

Standard Plate Count	Maximum: 50,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent

---

### Packaging, Labeling, Storage

Packaging	Bag in box, food grade paper bag or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	60 months (under optimum storage conditions).

---

### Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

[www.OliveNation.com](http://www.OliveNation.com) ~ 617-580-3667

---

Product Name: Gray Sea Salt

processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

## ALLERGEN STATEMENT FOR GRAY SEA SALT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

[www.OliveNation.com](http://www.OliveNation.com) ~ 617-580-3667

---

Product Name: Gray Sea Salt

**Ingredient Statement**

---

Unrefined Sea Salt

**Product Certifications**

---

Certified Kosher Parve

**Proximate Analysis**

---

Protein	0.00	g
Carbohydrate	0.00	g
Moisture	0.20	g
Ash	99.80	g
Fat	0.00	g

**Nutritional Analysis**

---

Serving Size	100.00	g
Calories	0.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	38,758.00	mg
Total Carbohydrates	0.00	g
Dietary Fiber	0.00	g
Sugars	0.00	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	24.00	mg
Iron	0.33	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	8.00	mg



## GRAY SEA SALT



STORE IN A DRY, COOL PLACE.

Gray Sea Salt is a moist, unrefined sea salt with a complex yet mild mineral taste. Harvested by hand from the most renowned salt marsh areas of France, its slightly gray-colored grains are versatile as a cooking or finishing salt.

- Off-white or slightly gray
- Mild salty flavor tempered with minerality
- Large, coarse grains

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1/4 tsp (1g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 390 mg	<b>17%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 0.2 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 0.1 mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Season hearty foods such as roasted meats and root vegetables
- Top confections and baked items such as salted caramel and bread with a moist salt crunch and unique balancing mineral flavor

### RECIPE

Roast Chicken With Herbs de Provence

- 4 bone-in, skin-on chicken breasts
- 2 tablespoons olive oil, divided
- 1/2 teaspoon Gray Sea Salt
- 1/2 teaspoon black pepper
- 3 teaspoons Herbs de Provence

Preheat oven to 375°F.

Rub chicken with 1 tablespoon olive oil. Season with gray sea salt and pepper. Rub with herbs de Provence. Heat remaining olive oil over medium-high heat in an oven-safe pan or Dutch oven. When oil is shimmering, brown chicken skin-side down, working in batches, until caramelized and crisp, about 6 minutes per batch.

Return all chicken to pan, skin-side up and transfer to the oven to roast until an instant-read thermometer inserted into the thickest part of a breast, away from the bone, registers 160°F, about 15 minutes.

Remove from oven and let rest 5 minutes. Drizzle with pan sauces and serve hot.

Serves 4

Infused with the flavor of summery herbs common to the south of France – including thyme, lavender flowers, rosemary and marjoram – these aromatic chicken breasts are seared in a hot pan and finished in the oven until golden brown. Gray sea salt gives them just the right “pop” of flavor.

Prep Time: 5 minutes  
Cook Time: 25 minutes

### INGREDIENTS

Unrefined Sea Salt



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

[www.OliveNation.com](http://www.OliveNation.com) ~ 617-580-3667

---

## COUNTRY OF ORIGIN DECLARATION FOR GRAY SEA SALT

THIS PRODUCT ORIGINATES FROM FRANCE