

## HAWAIIAN BLACK SEA SALT S135

Description: This unrefined, coarsely ground sea salt gets its color from Food Grade Premium Coconut Shell Activated Charcoal.

### Physical Properties

Appearance	Black
Size	Minimum 90% + US #30 Screen

### Organoleptic Properties

Flavor	Typical of salt.
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### Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
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### Microbiological Properties

Standard Plate Count	Maximum: 10,000 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 a box 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 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.

## HAWAIIAN BLACK SEA SALT S135

### ALLERGEN STATEMENT

"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.



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## HAWAIIAN BLACK SEA SALT S135

### **Ingredient Statement**

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Natural pacific sea salt, premium activated charcoal

### **Product Certifications**

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Certified Kosher Parve

### **Proximate Analysis**

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Protein	0.00	g
Carbohydrate	0.00	g
Moisture	4.00	g
Ash	96.00	g
Fat	0.00	g

### **Nutritional Analysis**

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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	37,285.00	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	0.00	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	4.23	mg



STORE IN A DRY, COOL PLACE.

## Nutrition Facts

servings per container	
<b>Serving size</b> 1/4 teaspoon (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> 370 mg	<b>16%</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 0.0 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.

## INGREDIENTS

Natural Pacific Sea Salt, Premium Activated Charcoal

## BLACK HAWAIIAN SEA SALT

Black Hawaiian Sea Salt is renowned for its robust flavor, stunning black color and delightful crunch. Pure Pacific Ocean sea salt harvested in Hawaii is bonded with high-quality activated charcoal to create a striking coarse finishing salt.

- Robust salty flavor
- Deep black color

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Fabulous as a finishing salt, its bold black color stands out on red meat and white fish
- Top sushi, teriyaki chicken, salads, foie gras and vegetables
- Rim cocktail glasses of Hawaiian or Asian-inspired drinks for a stark color contrast and bracing mineral element
- A striking garnish and balancing flavor element atop white chocolates

### RECIPE

Steamed Opakapaka with Hawaiian Sea Salts

- 2 fillets Opakapaka (or red snapper), boned, 12-14 ounces total
- 1 small piece fresh ginger, grated
- 1 lime sliced
- 1/2 cup coconut milk
- 1/2 cup leeks, sliced and rinsed
- 1 tablespoon Coarse Red Hawaiian Sea Salt
- 1 teaspoon Black Hawaiian Sea Salt
- 2 green onions sliced

Heat an oven to 325°.

Line a small oven safe dish or skillet with the sliced leeks. Place the fish fillets on top of the leeks and pour the coconut milk over the fish. Top with lime slices, grated ginger and Coarse Red Hawaiian Sea Salt. Cover the pan with aluminum foil and place in the oven. After 15 minutes, remove the pan and check to see if the fish separates easily when touched with a fork. If the fish does not flake cook another 5 to 8 minutes.

When done, remove the limes and everything on top. Serve the fish with sliced green onions and sprinkle the Black Hawaiian Sea Salt on top of each fillet.

Serves 2

Coarse Red Hawaiian Sea Salt is a traditional and authentic seasoning for native Hawaiian dishes. The addition of red Alaea clay gives this sea salt its deep red color and a soft, tempered briny flavor. Black Hawaiian Sea Salt is renowned for its robust flavor, stunning black color and delightful crunch. Pure Pacific Ocean sea salt harvested in Hawaii is bonded with high-quality activated charcoal to create a striking coarse finishing salt. Used together with Hawaiian red snapper this recipe is a taste fresh off the island.



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**S135**

**COUNTRY OF ORIGIN DECLARATION**

**THIS PRODUCT ORIGINATES FROM UNITED STATES**