

HAWAIIAN PINK SEA SALT S134

Description: This unrefined, coarsely ground sea salt gets its color from Hawaiian clay, called 'alaea, which is rich in iron oxide. The clay also imparts a subtle flavor to the salt.

Physical Properties

Appearance	Pink crystals
Size	Minimum 90% + US #30 Screen

Organoleptic Properties

Flavor	Typical of salt.
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Chemical Properties

Moisture	Maximum: 5 %	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	Plastic Jars, 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 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.

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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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Ingredient Statement

Sea salt, alaea (baked Hawaiian red clay).

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



PINK HAWAIIAN SEA SALT



STORE IN A DRY, COOL PLACE.

Pink Hawaiian Sea Salt combines pure sea salt with red Hawaiian Alaea clay for a soft, tempered briny flavor. Gorgeous as a finishing salt, it also lends an earthy depth and mellow complexity to dishes.

- Mild salty flavor with delicate earthiness
- Beautiful salmon hue
- Coarse crystalline grains

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

* 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

- Excellent for roasted or grilled pork, beef or fish, especially Hawaiian recipes such as barbecued pork
- Use in traditional Hawaiian poke or to garnish other raw fish preparations such as sushi and crudo
- Complements and contrasts both the colors and flavors of foods such as salmon, grapefruit and pumpkin seeds.
- Sprinkle over prepared white fish or rolled

RECIPE

Salted Caramels

- Vegetable oil
- 1-1/2 cups sugar
- 1/4 cup water
- 1/4 cup light corn syrup
- 1 cup heavy cream
- 5 tablespoons unsalted butter
- 1/2 teaspoon vanilla extract
- 1 teaspoon Pink Hawaiian Sea Salt, plus extra for finishing

Line an 8"-square baking pan with parchment paper, and let it drape over the sides. Place sugar in a large saucepan with deep sides and bring to a boil over medium heat. Add water and corn syrup, swirl pan to combine and return to a boil over medium-high heat. Boil, continuing to swirl the pan periodically, until it turns golden brown. Meanwhile, in a separate, small pan, heat cream, butter and 1 teaspoon pink Hawaiian sea salt over medium heat. Remove caramel from heat and slowly add cream mixture to sugar mixture, taking care because it will boil up. Stir in vanilla. Return to the stove and continue to cook over medium-low heat for 10 minutes, or until it reaches 248°F degrees on a candy thermometer and looks like a firm ball of caramel. Pour caramel into prepared pa, using caution because it will be very hot. Spread evenly, cover and refrigerate for at least 2 hours or until firm. Remove caramels from pan and discard parchment paper. Brush a sharp knife with oil. Then, cut caramels into bite-size pieces. Sprinkle with additional pink Hawaiian sea salt and serve immediately or wrap individually in small pieces of parchment paper. Then, serve chilled.

Makes 1-1/2 dozen caramels

These sweet, salty caramels showcase pink Hawaiian sea salt, which is incorporated into the gooey candy and used to finish it for a bit of crunch. Serve them as desert or with a cup of afternoon coffee or tea.

Prep Time: 15 minutes
Cook Time: 20 minutes

INGREDIENTS

Sea Salt, Alaea (baked Hawaiian Red Clay).



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES