



Smoked Ancho Sea Salt



Product Profile

BUYERS GUIDE

Product:	Smoked Sea Salt with Ancho Chile	
Ingredients:	Sea Salt, Irradiated Ancho Chiles	
Country of Origin:	Product of the United States	
Available Grinds:	Coarse, Fine	
Standard Pack Sizes:	40 lb. net weight, 42 lb. gross weight	
Case Sizes:	15" x 13" x 12"	Cube – 1.354

QUALITY ASSURANCE GUIDE

Product Statements

Regulatory:	Materials are processed in accordance with the Codex Alimentarius as well as U.S. Food and Drug Administration (FDA), State and Municipal laws and regulations. Product meets the requirements set forth in U.S. FDA regulations regarding unavoidable natural defects, ASTA Cleanliness Specifications for Spices, Seeds and Herbs and the European Spice Association Quality Minima Document.
Packaging:	This product is packed in food grade, colored polyethylene liners and hand tied before being placed inside corrugated boxes then sealed with clear box tape.
Labeling:	Each case contains a master label that includes the product description (including treatment type i.e. irradiated, natural, etc.), item number/bar code, net weight, order number, manufacture date, ingredient statement, allergen statement and product certifications (i.e. Kosher, Organic, etc.).
HACCP:	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).
Extraneous Matter:	Within FDA limits
Treatment:	This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
Natural:	This product is 100% natural in accordance with current labeling best practices and US or EU regulatory guidelines and is free from all color and flavor additives.
Allergens:	This product does not contain any major or minor allergen recognized by US or EU regulations and is processed in a facility free of allergens.
Gluten Free:	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. Additionally, these products are processed in gluten-free facilities.
GMO:	To the best of our knowledge, this product is free of Genetically Modified ingredients.
Certifications:	Kosher: Pareve - Kehilla Kosher  Halal: Islamic Food and Nutrition Council of America (IFANCA)  SQF: The plant is certified for SQF 2000 code-level 2

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Approved: Dr. Azam
Supersedes: 04/08/13

QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately deep red color. Color may vary due to the nature of agricultural products.	
Flavor:	Smoky, spicy and salty	
Pungency:	< 50 SHU	
Moisture:	<10% maximum	
Additives:	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
	Other:	None added
Microbiological:	No pathogens	
Storage Conditions:	Store in clean, dry, ambient storage at preferably less than 80 degrees Fahrenheit	
Shelf Life Guaranty:	Approximately 12 months if properly stored.	

R&D GUIDE

Nutritional Information

Sample Size: 100 g

Calories	43
Calories from Fat	11
Protein	1.83g
Total Lipid (Fat)	1.27g
Total Carbohydrate	7.95g
Dietary Fiber	3.34g
Sugars	0.0g
Saturated Fat	0.13g
Sodium	33003mg
Trans Fat	0.00g
Cholesterol	0.00mg
Calcium	35mg
Iron	1.77mg
Magnesium	139mg
Vitamin C	0.31mg
Vitamin A	3158 IU

Nutritional Note: These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference SR-23 (2010)), laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Each "~" indicates a missing or incomplete value.

The information contained herein and/or indicated on samples is based upon laboratory work and is, to the best of our knowledge, accurate. Since conditions under which our products and information may be used are beyond our control, any recommendations and/or suggestions are made without warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

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MATERIAL SAFETY DATA SHEET

U.S. Department of Labor Occupational Safety and Health Administration

SECTION I

Manufacturers Name:

Culinary Farms, Inc.

Emergency Telephone Number:

916.375.3000

Address:

1244 E. Beamer St

Woodland, CA. 95776

Chemical Name or Synonyms:

Smoked Ancho Sea Salt

Trade Name:

Culinary Farms Smoked Ancho

Sea Salt

Formula:

N/A

SECTION II

HAZARDOUS INGREDIENTS

Paints, Preservatives & Solvents: N/A

Alloys & Metallic Coatings: N/A

Hazardous Mixtures of other liquids,
solids or gases: N/A

SECTION III

PHYSICAL DATA

Boiling Point: N/A

Vapor Pressure: N/A

Vapor Density: N/A

Solubility in Water: N/A

Specific Gravity: 0.42

Percent Volatile: N/A

Evaporation Rate: N/A

Appearance and Odor: This product is a
Salt with Dried Ancho Chile. Color is
deep red-brown. Odor is smoky pepper-
like.

SECTION IV

FIRE & EXPLOSTION HAZARD DATA

Flash Point: N/A

Flammable Limits: N/A

SECTION V

HEALTH HAZARD DATA

This product contains small amounts of
capsaicin that is an irritant to eyes and
other mucous membranes.

SECTION VI

REACTIVITY DATA

Stability: This product is stable in all
known normal food storage conditions.

Incompatibility: N/A

Hazardous Decomposition Products:
N/A

Hazardous Polymerization: N/A

SECTION VII

SPILL OR LEAK PROCEDURES

N/A

SECTION VIII

SPECIAL PROTECTION INFORMATION

Respiratory Protection: Dust Mask

Protective Clothing: Latex gloves, safety
glasses

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