

BOKEK® DEAD SEA SALT

CERTIFICATE OF AUTHENTICITY • CERTIFIED CHEMICAL ANALYSIS



OFFICIAL SALTWORKS DOCUMENT • CERTIFICATE OF ORIGIN

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DESCRIPTION: Bokek® Dead Sea Salt is an unrefined, solar-evaporated salt from the southern Dead Sea in Israel. Crystals are naturally white. Bokek is known for its low sodium levels and unusually high mineral content. This unique composition offers therapeutic benefits making Bokek a popular salt for the Spa, Skin Care and Cosmetic Industries.

ORIGIN: Harvested in Beer Sheva, Israel, and packaged in Woodinville, WA.

INGREDIENTS: Dead Sea Salt Salt

ADDITIVES: Contains no anti-caking or any free-flowing additives or conditioners.

APPLICATIONS: Intended for external use and is not edible. Commonly used for bath salts, salt scrubs, therapeutic treatments, and spas.

ALLERGENS: Does not contain allergens or specific components, and is suitable for the following diets: Vegetarian – Vegan – Lactose intolerance - Gluten intolerance. Salt does not contain any Melamine.

BSE/TSE DECLARATION: The raw materials used are not of animal origin. The processing and packing material which is used during production repacking or filling of the salt does not make contact with meat products.

GMO DECLARATION: The salt does not contain any genetically modified organisms (GMO) and genetic engineering is not applied during the production process. GMO contamination is excluded during the treatment of the product. Salt does not fall within the scope concerning the traceability and labeling of genetically modified organisms.

QUALITY SYSTEMS: SaltWorks conforms to the following standards: Kosher Certified / Parve Certified. Production follows HACCP standards and meets Codex Standards for food grade salt.

SALTWORKS APPROVED CERTIFICATE
Effective Date: 1/11/2012



[Signature]
Certified by SaltWorks, Inc.

1/11/2012
Date

GRANULOMETRY

Grain	Low Average	High Average
Fine	0 mm	2 mm
Coarse	2 mm	4 mm

MICROBIAL TESTING

Salmonella: NEGATIVE	Listeria: NEGATIVE
STAPH AUREUS: NEGATIVE	E. coli: NEGATIVE

STORAGE CONDITIONS

Store in a cool, dry place at humidity levels below 75%. Temperatures should be ambient.
Shelf life: min 4 years after production date

Recent analysis demonstrated that sea salt contains a wide variety of minerals and trace elements. The following lists the most predominant elements based on historical testing. (Due to rounding, values may not add-up to 100%)

CHEMICAL SPECIFICATION

Nutrient	%
Water of Crystallization (H ₂ O)	39.280
Magnesium Chloride (MgCl ₂)	32.670
Potassium Chloride (KCl)	23.090
Sodium Chloride (NaCl)	4.580
Calcium Chloride (CaCl ₂)	0.390
Bromide (Br ⁻)	0.350
Sulphates (SO ₄)	0.030

If further lot analysis is required, additional time and costs for testing will apply.

PACKAGING DATA

Packaging	Pallet Size LxWxH	Weight Net(lb) / Gross	Units / Layer	Layers / Pallet
55 LB POLY	40 x 48 x 40	55/58	8	5
2200 LB SB	40 x 48 x 40	2200/2250	1	1

Bags incorporate polyethylene for added moisture protection.
Pallet Type 40 X 55LB bags; Wood Pallet: 40 X 48 inches International Pallet: 40 x 55lb bags; Plastic Pallet: 40 x 42 inches
Tariff (custom code): 3307.30.10

NOTICE: All of the above statements, recommendations, suggestions and data are based on our laboratory results, and we believe the same to be reliable. Nevertheless, with the exception of data showing an express guaranty (such as in the case of products specifically designed for use as nutrient supplements), all such statements, recommendations, suggestions and data hereinabove presented are made without guaranty, warranty or responsibility of any kind on our part. All data above is property of SaltWorks® Inc. and may not be reproduced without expressed written consent.

Invoice Date

Batch #

Invoice #

Customer

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