

What's In Your Ingredient Sea Salt?



If it's more than just salt, should you be concerned?

Quality isn't just an issue of aesthetics. Dirty sea salts are a serious concern for food manufacturers and processors facing increasing scrutiny from third-party auditors who monitor food safety, as well as consumers who expect high-quality ingredients in their food.

If you are a manufacturer or a processor in the food industry, ask yourself this: What is in my sea salt, and how can I make sure it is of the highest quality?

One way to answer those questions is by performing a simple and inexpensive test — the results of which might surprise you.

Grab a sample of your current ingredient sea salt and pour the contents onto a flat surface.

What do you see?

You might be startled to find a lot of things other than the pristine, all-natural, snowy-white salt listed on the ingredient statement.

Look closely, and things such as rocks, rubber, sand, seaweed, shells, sticks, plastic, and even hair may be revealed. What's more, the color of your sea salt — stained, bruised, rheumy, and sepia-toned — might appear odd and unappealing.

With this in mind, here are three simple things you should know about your ingredient salt.

Anti-Caking Agents

By its very nature, salt is a thirsty compound. Its hygroscopic profile means that, if not packaged or stored properly, salt will absorb and retain moisture from the air, causing it to stubbornly clump, harden, or turn sticky.

As a workaround, most salt companies add "anti-caking agents" — a tame euphemism for sodium ferrocyanide, sodium silicoaluminate, tricalcium phosphate, and other chemical

additives that aim to keep their packaged salt dry, yet still seem to work against the clean-label pedigree and spirit that many natural food manufacturers try to achieve and convey.

Take a few seconds to review the contents of your ingredient salt. Do they include any chemicals? If so, it might be time to switch to a more clean-label, all-natural sea salt.



CHECK THE LABEL — Undesirable anti-caking agents are often used to combat clumping.

Water Sourcing

Sea salts can contain traces of sand, shells, rocks, and other insolubles that require some processing to remove. Still, where your sea salts are sourced makes a huge difference.

If you want to use the highest quality and safest ingredient salt possible, it makes sense to choose a sea salt that is crystallized from the world's cleanest oceans.

Proper Packaging

If a salt supplier wants to show off the clean, safe, and pure qualities of their ingredient salts, why would they pack their products in opaque polyethylene bags, cardboard containers, or fibrous paper sacks?

Such packaging makes visual inspection nearly impossible. Additionally some of the materials used to create the packaging, including paper, glue, or string

can end contaminating the salt.

When packaged in clear containers and bags, salt has nothing to hide. It's an invitation for you to visually inspect what you are purchasing, and a simple thing to consider when choosing who will supply your ingredient salts.

The Answer Is SaltWorks®

Meeting — and exceeding — all of these expectations, SaltWorks' all-natural, unrefined, and clean label ingredient sea salts offer delicious and balanced flavors.

SaltWorks selects the world's cleanest oceans from which to source all of its salts. For example, two of the company's most popular ingredient brands are Pure Ocean® Sea Salt and Polar® Cold Water Sea Salt®, which is sustainably harvested from the pristine waters of the

Antarctic Ocean — revered for its icy-cold, highly ventilated, and hypersaline qualities. Moreover, the sparkling white color and clean-tasting flavor of these ingredient sea salts reveal their uniquely pristine source.

All of SaltWorks' bulk products are packaged in airtight, multi-layered, vapor-proof bags with large inspection windows. The company's consumer packaging is clear as well, and features moisture barrier seals that foster a longer shelf life.

When sourcing your ingredient sea salts, it makes sense to consider all of these factors so you can offer your customers the cleanest, safest, and highest quality product available.

Learn how SaltWorks produces the best Ingredient Sea Salt available



A CLOSER LOOK — SaltWorks certified QA Technicians identify contaminants with careful examination.

OFF-THE-SHELF COMPARISON



Questions to Ask Your Salt Supplier

Food processors and manufacturers should ask the following questions when making the most informed purchasing decisions:

- Q: Is my ingredient salt organic compliant?
- A: All of SaltWorks' sea salts are all natural, additive free and organic compliant for the ultimate in quality.
- Q: Is my salt supplier registered with the FDA and in compliance with current FSMA regulations?
- A: SaltWorks' facilities in Woodinville, Wash., are registered with the FDA and in compliance with the requirements of the Food Safety Modernization Act (FSMA). The company holds certifications with the Global Food Safety Initiative (GFSI), Safe Quality Food (SQF) Institute, Good Manufacturing Practices (GMP), and Hazard Analysis Critical Control Point (HACCP).

- Q: Is my ingredient salt from a trusted and reputable salt supplier?
- A: SaltWorks has relationships with trusted and reputable production partners who are required to register with the FDA. Also, as a member of the Supplier Ethical Data Exchange (Sedex), SaltWorks holds its suppliers to a strict standard of ethical practices.



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