



Sea Salt Superstore, LLC
11604 Airport Road - D300
Everett, WA 98204
866-999-7258

Product Data Sheet: Code M1000

Product Brand: Baja Pacific-Natural Sea Salt (without additives)

Description: M1000 is food grade salt, produced from solar salt and processed by grinding, washing, drying and classified by size through mesh screening. Our process is certified in **FSSC 22000 V4.1**, **HACCP** Codex Alimentarius and **KOSHER** certified.

Organoleptic properties: M1000 Has a characteristic salty taste, odorless and white color.

Methods of Analysis: Methods of analysis are taken from Exportadora de Sal, S.A., complies with Food Chemical codex.

Chemical Properties:

Component	Typical	Range
² Sodium Chloride (%)	99.70	>99.70
¹ Calcium, as Ca (%)	0.0490	<0.06
¹ Magnesium, as Mg (%)	0.0170	<0.03
¹ Sulphate, as SO ₄ (%)	0.017	<0.18
¹ Moisture (%)	0.14	<0.25
¹ Water Insoluble (%)	0.018	<0.025
Copper, as Cu (mg/kg)	-	Less than 2.0
Cadmium, as Cd (mg/kg)	-	Less than 0.5
Mercury, as Hg (mg/kg)	-	Less than 0.1
Lead, as Pb (mg/kg)	-	Less than 2.0
Arsenic, as As (mg/kg)	-	Less than 0.5

¹Analyzed before additives ² Base dry by difference of impurities

Applications: Designed for a variety of processing applications, including baking, soups, manufacturing cheeses, meat processing, condiments and prepared blends.

Packaging: M1000 is available in 50-pound polypropylene bags or bulk bags 1 MT Totes.

Storage and Shelf Life

Shelf Life: Indefinite

Caking Resistance: Caking resistance varies depending on the crystal size and storage conditions. End use application should be taken into consideration when determining acceptable product life in regards to caking resistance. M1000 has an estimated caking resistance of 1-2 months before potentially requiring bag conditioning.

Storage Conditions: To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

Nutrient Content (per100g)

Fat (g)	0	Protein (g)	0
Sodium (g)	39.23	Cholesterol	0
Carbohydrates (g)	0		

Sieve Analysis:

U.S.S Mesh	Percent Retained Typical	Range
7	2%	<7
-7+ 18	93%	93 ± 3
-18	5%	<11

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Physical Properties:

Apparent density 1,170 – 1,280 g/Lt (74.93 lb/ft)

PALLETS: Standard pallets configuration 40 "x 48", 50 bags of 50 lbs each per pallet.

Other Properties: M1000 free of allergens, and exhibits virtually no microbiological activity.

Additives:	Typical	Range
THIS PRODUCT DOESN'T CONTAIN ADDITIVES		