


PRODUCT DESCRIPTION SHEET

| Product Name | <i>EM</i> Sea Salt GOLD | | | | Picture | | | | |
|--|---|-------|-------|--------|---|--|--|--|--|
| Contact | EM Corporation 1478 Kishaba, Kitanakagusuku, Okinawa, JAPAN 901-2311 | | | |  | | | | |
| EMCO Item Code | 100g: 01004-10 ; 500g: 01004-50 | | | | | | | | |
| Country of Origin | Japan | | | | | | | | |
| Raw Materials | Seawater (100% from Okinawa) | | | | | | | | |
| Shelf Life | ----- | | | | | | | | |
| JAN Code | 100g: 4580124080523 ; 500g: 4580124080530 | | | | | | | | |
| Items/Case | 100g: 40pcs per case ; 500g: 10pcs per case | | | | | | | | |
| Size | L | W | H | Weight | | | | | |
| Product (S) | 145mm | 89mm | - | 100g | | | | | |
| Case | 253mm | 244mm | 150mm | 5.1kg | | | | | |
| Product (L) | 220mm | 130mm | - | 500g | | | | | |
| Case | 253mm | 244mm | 150mm | 5.6kg | | | | | |
| Product Explanation/ Key Points | | | | | Nutritional Components (per 100g) | | | | |
| <p>- Using clean and nutrient-rich deep seawater taken 100% from the clean ocean of Okinawa, Japan. Taken from the depth of 612m. At this depth the water is safe from surface pollutants caused by industry, agricultural chemicals or human waste.</p> <p>- EM Sea Salt Gold contains abundant amounts of essential minerals like potassium, calcium plus minute amounts of many of the trace elements which are not found in common surface sea water. These trace minerals help humans absorb the vitamins in food and pass these directly into the system. Without these trace minerals, we do not get nearly enough of the total nutrition we need from the foods we eat.</p> <p>- At this depth, it is possible to draw the mineral-rich water without waiting for the full-moon.</p> | | | | | (TO BE GIVEN LATER) | | | | |
| | | | | | Handling and Storage | | | | |
| | | | | | <p>- Keep away from direct sunlight and high humidity.</p> <p>- Natural sea salt crystals may solidify due to moisture, yet the quality is not affected and may still be used.</p> | | | | |
| | | | | | Benefit of application EM technology | | | | |
| | | | | | Suggestions for Use | | | | |
| | | | | | <p>- Fermentation using EM Technology helps control the presence of pathogenic bacteria and help the minerals from the deep ocean give off their natural taste.</p> <p>- can be used as replacement of regular table salt</p> <p>- can be used for cooking and other culinary purposes.</p> | | | | |
| Other Comments | | | | | | | | | |
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