

Pretzel Salts



Product Description

Pretzel I and Pretzel M Salts

Pretzel I and Pretzel M salts are food grade, compacted, white crystalline, sodium chloride manufactured under stringent process control procedures. They contain no anti-caking or free-flowing additives or conditioners.

Product Application

Pretzel I Salt

A medium particle size, high-purity, food-grade salt recommended for use as a topping for pretzels and bagels, and in bath salts and crystals as a carrier for fragrances and color. Contains no additives.

Pretzel M Salt

A coarse particle size, high-purity, food-grade salt recommended for use as a topping for pretzels and bagels, and in bath salts and crystals as a carrier for fragrances and color. Contains no additives.

Product Certifications

Cargill® Pretzel I and Pretzel M salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Pretzel I and Pretzel M are certified Kosher for Passover (OU-P) by the Orthodox Union.

Allergen Status

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

Storage and Shelf Life

Salt products do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Please see the following information regarding Shelf Life, Caking Resistance, and Storage conditions:

Shelf Life: Indefinite

Caking Resistance: Caking resistance varies depending on the crystal size, additives and storage conditions. End use application should be taken into consideration when determining acceptable product life in regards to caking resistance. Cargill® Pretzel I has an estimated caking resistance of 6 months. Cargill® Pretzel M has an estimated caking resistance of 9 months.

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

Physical Information

Pretzel I Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.7	99.8	100
Ca & Mg as Ca (%)		0.044	
Sulfate as SO ₄ (%)		0.2	
Water Insolubles (%)	0	0.002	0.01
Bulk Density (#cu/ft)	54	62	66
Bulk Density (g/l)	865	990	1060
Surface Moisture (%)	0	0.03	0.1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 10 Mesh Retained	0	0	5
Sieve - USS 20 Mesh Retained		90	
Sieve - USS 30 Mesh Retained	0	9	
Sieve - Retained on Pan		1	3

Pretzel M Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.7	99.8	100
Ca & Mg as Ca (%)		0.044	
Sulfate as SO ₄ (%)		0.2	
Water Insolubles (%)	0	0.002	0.01
Bulk Density (#cu/ft)	61	62	66
Bulk Density (g/l)	975	990	1060
Surface Moisture (%)	0	0.03	0.1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 10 Mesh Retained	0	0	5
Sieve - USS 20 Mesh Retained		99	
Sieve - Retained on Pan		1	3

Nutritional Information

Pretzel Salts

Pretzel I Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,300
Calcium	mg	14
Magnesium	mg	1
Iron	mg	0.2
Potassium	mg	0

Pretzel M Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,080
Calcium	mg	14
Magnesium	mg	5
Iron	mg	0.2
Potassium	mg	0

CONTACT

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Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT ³)	PACKAGE DIMENSIONS	GTIN
Pretzel I Salt									
50 lb. Bag	PRETZEL I 50LB PA	100012507	49	7 tiers of 7	40 x 48 x 39	2525	0.98	26 x 13 x 5	0 13600 04431 2
2000 lb. Tote	PRETZEL I 2000LB MB N/L	100012509	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
Pretzel M Salt									
25 lb. Bag	PRETZEL M 25LB PA 30P	100012619	30	3 tiers of 10	42 x 50 x 16	825	0.44	21.5 x 14 x 2.5	000 13600 83035 9
25 lb. Bag	PRETZEL M 25LB PA	100012503	100	10 tiers of 10	40 x 48 x 32	2575	0.44	21.5 x 14 x 2.5	000 13600 83035 9
50 lb. Bag	PRETZEL M 50LB PA	100011850	49	7 tiers of 7	40 x 48 x 39	2525	0.98	26 x 13 x 5	000 13600 04431 2
2200 lb. Tote	PRETZEL M 2200LB MB N/L	100012010	N/A	N/A	40 x 48 x 36	2255	N/A	N/A	N/A

Why Cargill?

- Salt products are an integral part of Cargill – one of the world's largest food ingredient providers and a recognized leader in the food processing industry.
- Our products go well beyond standard and high purity salt: Our Alberger® brand, Microsized®, Premier™, CMF®, sea salts, and our sodium reduction solutions such as Potassium Pro® and FlakeSelect®, make up the most extensive product line in the Industry.
- All products are produced under HACCP manufacturing practices and audited by a third party food safety firm.
- We offer full EDI capabilities for customers who need to exchange information via Electronic Data Interchange and the only online ordering portal in the industry, www.cargillsaltstore.com.
- Cargill's nationwide distribution capabilities, combined with the best logistics and customer service specialists in the business, ensure that you get the right salt at the right time.



www.cargillsaltstore.com

Customer Service: (800) 377-1017

All specifications are approximate. Please contact your broker or Cargill representative for exact specifications.

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