

# Sea Salt Topping



## Product Description

### Sea Salt Topping

Cargill Sea Salt Topping is a food grade, fine-screened white crystalline sodium chloride manufactured by solar evaporation of brine. It is refined by washing with clean saturated brine to remove surface impurities, drained of excess moisture, dried, and screened to size. The product being a natural evaporite may contain occasional minute inclusions of extraneous matter from the crystal growing environment. This extraneous matter may manifest itself as black specks or a light colored material, neither of which is harmful in any way. This material contains no anticaking or free-flowing additives or conditioners.

## Product Application

This material is intended for a variety of food processing applications, including topping pretzels, crackers and wafers, and processing tomato products.

## Product Certifications

Cargill® Sea Salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Sea Salts 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 Sea Salt Topping has an estimated caking resistance of 1-2 years.

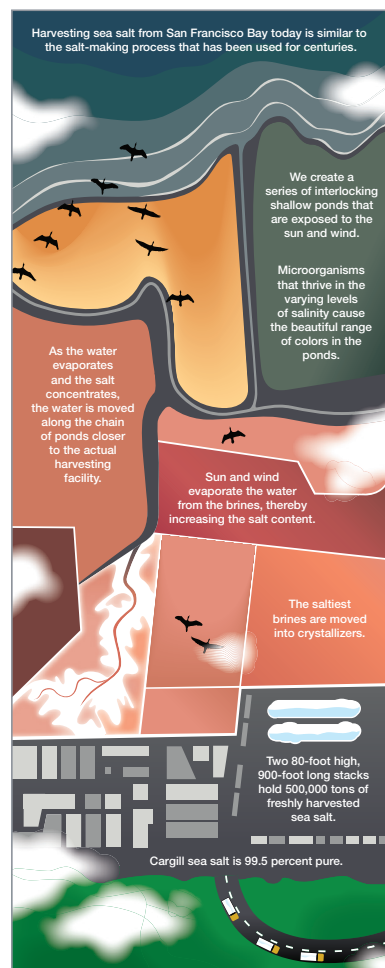
**Storage Conditions:** To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

## Physical Information

### Sea Salt Topping

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.4	99.6	100
Ca & Mg as Ca (%)		0.08	
Sulfate as SO <sub>4</sub> (%)		0.13	
Water Insolubles (%)		0.02	
Bulk Density (#cu/ft)	61	65	74
Bulk Density (g/l)	975	1040	1185
Surface Moisture (%)		0.05	

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	TARGET	MAX
Sieve - USS 20 Mesh Retained	4	20
Sieve - USS 30 Mesh Retained	40	
Sieve - USS 40 Mesh Retained	40	
Sieve - USS 50 Mesh Retained	13	
Sieve - USS 70 Mesh Retained	2	
Sieve - Retained on Pan	2	10



## Nutritional Information

Sea Salt  
Topping

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NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,270
Calcium	mg	400
Magnesium	mg	100
Iron	mg	0.4
Potassium	mg	7

### CONTACT

**Cargill Salt**  
P.O. Box 5621  
Minneapolis, MN 55440  
Phone: 888-385-SALT (7258)  
www.cargill.com/salt

## Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
Sea Salt Topping									
50 lb. Bag	SEA SALT TOP 50LB PA	100012557	49	7 tiers of 7	40 x 48 x 36	2505	0.81	25 x 14 x 4	0 13600 01026 3
2000 lb. Tote with liner	SEA SALT TOP 2000LB MB W/L	100012724	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2400 lb. Tote with spray liner	SEA SALT TOP 2400LB MB S/L	100011220	N/A	N/A	40 x 48 x 36	2455	N/A	N/A	N/A
2500 lb. Tote with liner	SEA SALT TOP 2500LB MB W/L	100012723	N/A	N/A	40 x 48 x 36	2555	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](http://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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