

FlakeSelect® Sea Salt Flour



Product Description

FlakeSelect® Sea Salt Flour

This material is a precisely screened, fine, compacted, food grade, odorless, white crystalline sea salt derived from brine made from Pacific Ocean sea salt, which was harvested from ponds near the San Francisco Bay. This product was developed as a direct replacement for compacted flake salt in food processing with the added advantage of being labeled as sea salt.

Product Application

This material is intended for a variety of food processing applications, including flavoring and fermentation control in self-rising flour, cereals, flavoring and carrier for seasoning and spice mixes, and as an ingredient in soup and gravy mixes. This material contains Tricalcium Phosphate, which is added to improve caking resistance and flowability.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products 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 FlakeSelect® Sea Salt Flour has an estimated caking resistance of 9-12 months.

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

Physical Information

FlakeSelect® Sea Salt Flour

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.7	99.96	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
TCP (%)	0	1.25	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	10	13.4	
Sieve - USS 100 Mesh Retained	0	30	
Sieve - USS 200 Mesh Retained	0	39.6	
Sieve - Retained on Pan	0	16.9	45

Nutritional Information

FlakeSelect® Sea Salt Flour

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,843
Calcium	mg	488
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	0



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 (FT³)	PACKAGE DIMENSIONS	GTIN
FlakeSelect® Sea Salt Flour									
50 lb. Bag	FLKSEL SEA SALT FLR 50LB PA 40P	100046221	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00936 6
2400 lb. Tote	FLKSEL SEA SALT FLR 2400LB MB N/L	100046237	N/A	N/A	40 x 48 x 36	2455	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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www.cargill.com/salt
www.cargillsaltstore.com



FlakeSelect® Sea Salt Fine



Product Description

FlakeSelect® Sea Salt Fine

This material is a precisely screened, fine, compacted, food grade, odorless, white crystalline sea salt derived from brine made from Pacific Ocean sea salt, which was harvested from ponds near the San Francisco Bay. This product was developed as a direct replacement for compacted flake salt in food processing with the added advantage of being labeled as sea salt.

Product Application

This material is intended for a variety of food processing applications, including control of fermentation in yeast-raised baked goods, incorporation as a dough salt for cracker manufacture, blending with spices, seasonings, soup bases and gravy mixes, and extraction of salt soluble proteins in sausage manufacture. It is especially well suited for processes requiring rapid solubility. Sea Salt Fine contains Tricalcium Phosphate, which is added to improve caking resistance and flowability. Sea Salt Fine Untreated contains no anticaking or flowability agents.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products 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 FlakeSelect® Sea Salt Fine has an estimated caking resistance of 9-12 months. Sea Salt Fine untreated has an estimated caking resistance of 3-6 months.

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

Physical Information

FlakeSelect® Sea Salt Fine

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.95	99.97	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
Water Insolubles (%)		0.0025	0.01
TCP (%)	0	1.25	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 40 Mesh Retained	0	2.9	10
Sieve - USS 50 Mesh Retained	0	58.8	
Sieve - USS 100 Mesh Retained	0	36.8	
Sieve - Retained on Pan	0	1.7	10

FlakeSelect® Sea Salt Fine Untreated

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.95	99.97	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
Water Insolubles (%)		0.0025	0.01

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 40 Mesh Retained	0	3.2	10
Sieve - USS 50 Mesh Retained	0	47.7	
Sieve - USS 100 Mesh Retained	0	11.6	
Sieve - Retained on Pan	0	5.2	10

Nutritional Information

FlakeSelect® Sea Salt Fine

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,843
Calcium	mg	488
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	0

**FlakeSelect®
Sea Salt Fine**

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 (FT³)	PACKAGE DIMENSIONS	GTIN
FlakeSelect® Sea Salt Fine									
50 lb. Bag	FLKSEL SEA SALT FN 50LB PA 40P	100046222	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00935 9
50 lb. Bag	FLKSEL SEA SALT FN UNTR 50LB PA 40P	1110007830	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00943 4

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

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www.cargillsalt.com
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FlakeSelect® Sea Salt Coarse



Product Description

FlakeSelect® Sea Salt Coarse

This material is a precisely screened, coarse, compacted, food grade, odorless, white crystalline sea salt derived from brine made from Pacific Ocean sea salt, which was harvested from ponds near the San Francisco Bay. This product was developed as a direct replacement for compacted flake salt in food processing with the added advantage of being labeled as sea salt.

Product Application

This material is intended for a variety of food processing applications, including topping baked goods, crackers and snack foods, flavoring and preserving cheese, meat and poultry products, and blending with spices, seasonings, soup bases and gravy mixes. This material contains no additives.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products 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 FlakeSelect® Sea Salt Coarse 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

FlakeSelect® Sea Salt Coarse

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.95	99.97	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
Water Insolubles (%)		0.0025	0.01

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 20 Mesh Retained	0	3	20
Sieve - USS 30 Mesh Retained	0	22.2	
Sieve - USS 40 Mesh Retained	0	44.6	
Sieve - USS 50 Mesh Retained	0	17.7	
Sieve - USS 70 Mesh Retained	0	3.7	
Sieve - Retained on Pan	0	3.7	10

Nutritional Information

FlakeSelect®
Sea Salt
Coarse

FlakeSelect® Sea Salt Coarse

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,325
Calcium	mg	3
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	0

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 (FT³)	PACKAGE DIMENSIONS	GTIN
FlakeSelect® Sea Salt Coarse									
50 lb. Bag	FLKSEL SEA SALT CRSE 50LB PA 40P	100046223	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00934 2

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

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Product Description

FlakeSelect® Sea Salt Extra Coarse

This material is a precisely screened, coarse, compacted, food grade, odorless, white crystalline sea salt derived from brine made from Pacific Ocean sea salt, which was harvested from ponds near the San Francisco Bay. This product was developed as a direct replacement for compacted flake salt in food processing with the added advantage of being labeled as sea salt.

Product Application

This material is intended for a variety of food processing applications, including meat processing and low sodium products. This product can also be used in many blends with spices, seasonings, soup bases and gravy mixes. This material contains no additives.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products 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 FlakeSelect® Sea Salt Extra Coarse 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

FlakeSelect® Sea Salt Extra Coarse

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.95	99.97	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
Water Insolubles (%)		0.0025	0.01

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 16 Mesh Retained	0	53.9	60
Sieve - USS 20 Mesh Retained	0	22.9	
Sieve - USS 30 Mesh Retained	0	11.3	
Sieve - USS 40 Mesh Retained	0	5.5	
Sieve - Retained on Pan	0	7.6	20

Nutritional Information

**FlakeSelect®
Sea Salt
Extra Coarse**

FlakeSelect® Sea Salt Extra Coarse

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,325
Calcium	mg	3
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	0

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 (FT³)	PACKAGE DIMENSIONS	GTIN
FlakeSelect® Sea Salt Extra Coarse									
50 lb. Bag	FLKSEL SEA SALT XCORS 50LB PA 40P	100046224	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00933 5
2400 lb. Tote	FLKSEL SEA SALT XCORS 2400LB MB N/L	100046240	N/A	N/A	40 x 48 x 36	2455	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.
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Customer Service: (800) 377-1017

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