

Microsized® Salts



Product Description

Microsized® Salts

Cargill Microsized® Salts are food grade, extra finely ground, white crystalline, sodium chloride manufactured under stringent process control procedures. They contain Tricalcium Phosphate (TCP) to improve caking resistance and flowability.

Product Application

Microsized® Salts

These salts are recommended for use in food products requiring extremely fine sizing for blending. They are ideal for use in dry soup, cereal, flour and spice mixes, as well as for topping snack foods. They are also ideal for use in manufacturing mildly abrasive household cleaning products as well as many personal care items, including toothpaste, cosmetics, and pharmaceuticals.

Product Certifications

Cargill® Microsized® salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Microsized® 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® Microsized® Salts have an estimated caking resistance of 4 months.

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

Physical Information

Microsized® Fine Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.7	99.97	100
Ca & Mg as Ca (%)		0.003	
Sulfate as SO ₄ (%)		0.01	
Water Insolubles (%)	0	0.0025	0.01
Bulk Density (#cu/ft)	61	64	67
Bulk Density (g/l)	975	1025	1075
Surface Moisture (%)	0	0.03	0.1
TCP Target 1.5 (%)	0	1.5	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 325 Mesh Retained	12	25	38
Sieve - Retained on Pan	62	75	88

Microsized® 95 Extra Fine Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.7	99.8	100
Ca & Mg as Ca (%)		0.08	
Sulfate as SO ₄ (%)		0.04	
Water Insolubles (%)	0	0.0025	0.01
Bulk Density (#cu/ft)	35	37	40
Bulk Density (g/l)	560	590	640
Surface Moisture (%)	0	0.03	0.1
TCP Target 1.5 (%)	0	1.5	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 325 Mesh Retained		5	
Sieve - Retained on Pan	90	95	100

Nutritional Information

Microsized®
Salts

Microsized® Fine Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,735
Calcium	mg	585
Magnesium	mg	1
Iron	mg	<0.1
Potassium	mg	90

Microsized® 95 Extra Fine Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,690
Calcium	mg	610
Magnesium	mg	1
Iron	mg	<0.1
Potassium	mg	90

CONTACT

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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
Microsized® Fine									
50 lb. Bag	MICRO FN 50LB PA	110009600	50	5 tiers of 10	40 x 48 x 36	2525	1.28	21 x 18.5 x 5.75	0 13600 01156 7
Microsized® 95									
50 lb. Bag	MICRO 95 1.5% TCP 50LB 49P	100011475	49	7 tiers of 7	40 x 48 x 43	2525	1.29	19 x 18 x 6.5	0 13600 01059 1
2000 lb. Tote	MICRO 95 1.5% TCP 2000LB MB W/L	110012880	N/A	N/A	40 x 48 x 36	2055	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
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