



Product Description

Hi-Grade, Hi-Grade Blending, and Hi-Grade Iodized Granulated Salt

Hi-Grade Granulated Salts are food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures by vacuum evaporation of raw, untreated brine. Regular Hi-Grade is additive free. Hi-Grade Iodized contains iodine when a nutritional source of iodine is required. Hi-Grade Blending contains tricalcium phosphate as an anti-caking agent.

Product Application

Hi-Grade Granulated Salt

For use in a variety of food-processing applications, including baking, canning, pickling, seasonings and prepared mixes. Additive free. Non-food applications include acting as a carrier or a chemical and bulking agent in many household and personal care products.

Blending Hi-Grade Granulated Salt

Intended for a variety of food-processing applications, including baking, cheese manufacturing, meat processing, seasonings and prepared mixes. Non-food applications include acting as a carrier or a chemical and bulking agent in many household and personal care products. Contains tricalcium phosphate as an anticaking agent.

Iodized Hi-Grade Granulated Salt

For use where a nutritional source of iodine is desired; used in formulations such as spices and seasonings, canned pet foods and snacks.

Product Certifications

Cargill® Hi-Grade salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Hi-Grade and Blending Hi-Grade are certified Kosher for Passover (OU-P) by the Orthodox Union.

Cargill® Hi-Grade Iodized is certified Kosher (OU) 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® Hi-Grade and Iodized Hi-Grade are untreated and have an estimated caking resistance of 3-6 months. Cargill® Blending Hi-Grade is TCP treated with 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

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 30 Mesh Retained	0	0	50
Sieve - USS 40 Mesh Retained		3	
Sieve - USS 50 Mesh Retained		56	
Sieve - USS 70 Mesh Retained		38	
Sieve - Retained on Pan	0	3	10

Hi-Grade

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.7	99.8	100
Ca & Mg as Ca (%)		0.04	
Sulfate as SO ₄ (%)		0.2	
Water Insolubles (%)	0	0.002	0.02
Bulk Density (#cu/ft)	69	81	84
Bulk Density (g/l)	1105	1300	1345
Surface Moisture (%)	0	0.03	0.1

Blending Hi-Grade

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.97	
Ca & Mg as Ca (%)		0.003	
Sulfate as SO ₄ (%)		0.01	
TCP (%)		0.35	2.0
Water Insolubles (%)	0	0.002	0.01
Bulk Density (#cu/ft)	72	76	78
Bulk Density (g/l)	1150	1215	1245
Surface Moisture (%)	0	0.03	0.1

Iodized Hi-Grade

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.86	100
Ca & Mg as Ca (%)		0.04	
Sulfate as SO ₄ (%)		0.06	
TCP (%)		0.25	0.5
YPS (%)	0	5	13
Water Insolubles (%)	0	0.003	0.02
Bulk Density (#cu/ft)	69	77	84
Bulk Density (g/l)	1165	1235	1265
Surface Moisture (%)	0	0.03	0.1
Potassium Iodide for Granulate (%)	0.006	0.008	0.01
Dextrose		0.025	0.05

Nutritional Information

Hi-Grade

Hi-Grade

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,300
Calcium	mg	30
Magnesium	mg	1
Iron	mg	<0.1
Potassium	mg	118

Blending Hi-Grade

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,080
Calcium	mg	200
Magnesium	mg	5
Iron	mg	<0.1
Potassium	mg	0

Iodized Hi-Grade

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,280
Calcium	mg	85
Magnesium	mg	5
Iron	mg	<0.1
Potassium	mg	2
Iodine	mg	6

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
Hi-Grade Granulated Salt									
25 lb. Bag	HI-GRD PL 25LB PA	100012524	100	10 tiers of 10	40 x 48 x 39	2570	0.34	21 x 14 x 2	000 13600 01049 2
50 lb. Bag	HI-GRD 50LB PA	100012525	49	7 tiers of 7	40 x 48 x 36	2525	0.59	26 x 13 x 3	000 13600 01045 4
2000 lb. Tote	HI-GRD 2000LB MB W/L	100011164	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
Bulk	HI-GRD BULK	100011730	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Blending Hi-Grade Granulated Salt									
50 lb. Bag	HI-GRD BLD TCP 50LB PA	100012522	49	7 tiers of 7	40 x 48 x 36	2525	0.68	26 x 13 x 3.5	000 13600 01042 3
Bulk	HI-GRD BLEND TCP BULK	100011125	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Iodized Hi-Grade Granulated Salt									
25 lb. Bag	HI-GRD IOD 25LB PA	100012516	100	10 tiers of 10	40 x 48 x 39	2570	0.34	21 x 14 x 2	000 13600 01049 2
50 lb. Bag	HI-GRD IOD 50LB PA	100012519	49	7 tiers of 7	40 x 48 x 36	2525	0.59	26 x 13 x 3	000 13600 01050 8
2000 lb. Tote	HI-GRD IOD 2000LB MB W/L	100012521	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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