



Product Description

Premier™ Fine Flour Salt

Cargill Premier™ Fine Flour salt is a food grade, precisely screened fine compacted sodium chloride manufactured under stringent process control procedures. It contains Yellow Prussiate of Soda and Tricalcium Phosphate to improve caking resistance.

Product Application

This material is intended for a variety end-uses. Food uses include flavoring and fermentation control in self-rising flour, flavoring and carrier for seasoning and spice mixes, and as an ingredient in soup and gravy mixes. Since it contains Tricalcium Phosphate, which is not water soluble, it is not recommended for the preparation of clear salt brines.

Product Certifications

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

Cargill® Premier™ 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® Premier™ Salts have an estimated caking resistance of 4-9 months.

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

Physical Information

Premier™ Fine Flour Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.86	100
Ca & Mg as Ca (%)		0.04	
Sulfate as SO ₄ (%)		0.06	
Water Insolubles (%)	0	0.003	0.02
TCP (%)	0	0.8	2
YPS (ppm)	0	5	13
Bulk Density (#cu/ft)	58	61	73
Bulk Density (g/l)	930	975	1170
Surface Moisture (%)	0	0.03	0.1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	0	5	10
Sieve - USS 100 Mesh Retained		23	
Sieve - USS 200 Mesh Retained		41	
Sieve - Retained on Pan	0	31	45

Nutritional Information

Premier™ Fine
Flour Salt

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NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,852
Calcium	mg	300
Magnesium	mg	1
Iron	mg	<0.1
Potassium	mg	0

CONTACT

Cargill Salt
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Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
Premier™ Fine Flour									
50 lb. Bag	PREM FN PREP FLR 50LB PA	100012540	49	7 tiers of 7	40 x 48 x 36	2505	0.84	28 x 13 x 4	000 13600 01067 6
50 lb. Bag for export	PREM FN PREP FLR 50LB PA EX	100011410	49	7 tiers of 7	40 x 48 x 36	2505	0.84	28 x 13 x 4	000 13600 01067 6
2000 lb. Tote with attached liner	PREM FN PREP FLR 2000LB W/ATT CUFF LN	130011635	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2400 lb. Tote no liner	PREM FN PREP FLR 2400LB MB N/L	110004993	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
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