

Brinemaker's Select® Medium



Product Description

Brinemaker's Select® Medium

Cargill Brinemaker's Select® Medium is a food grade, 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. Though we employ foreign material controls, due to the open-air crystal growing environment and crystal sizes, some foreign material may still be present. This product contains no anticaking or free-flowing additives or conditioners.

Product Application

This material is intended for a variety of industrial applications, and is acceptable for food processing applications when used in the form of filtered brine. Process should not be sensitive to minor inclusions of calcium and magnesium. In brine form, this product can be used for meat and poultry processing, quality grading sensitive vegetables, and curing olives and pickles.

Product Certifications

Cargill® Brinemaker's Select® salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Brinemaker's Select® 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 Brinemaker's Select® Medium 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

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PHYSICAL	MIN	TARGET	MAX
NaCl (%)		99.6	
Ca & Mg as Ca (%)		0.08	
Sulfate as SO4 (%)		0.13	
Water Insolubles (%)		0.02	
Bulk Density (#cu/ft)	66	70	74
Bulk Density (g/l)	1060	1120	1185
Surface Moisture (%)		0.05	

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	TARGET	MAX
Sieve - USS 8 Mesh Retained	1	10
Sieve - USS 12 Mesh Retained	21	
Sieve - USS 16 Mesh Retained	55	
Sieve - USS 20 Mesh Retained	19	
Sieve - Retained on Pan	4	10

Nutritional Information

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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	0

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
Brinemaker's Select® Medium									
50 lb. Bag	BRNMKRS SEL MED 50LB PA	100012093	49	7 tiers of 7	40 x 48 x 36	2505	0.61	25 x 14 x 3	0 13600 00201 5

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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