

# Fine Blending Untreated



## Product Description

### Fine Blending Untreated Granulated Salt

Fine Blending Untreated Granulated Salt is an extra-fine screened food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures. Fine Blending Untreated Granulated Salt contains no anti-caking or free-flowing additives and conditioners.

## Product Application

### Fine Blending Untreated Granulated Salt

This material is intended for a variety of end-uses. It is recommended for use in products requiring a very fine crystal size for uniform blending. It is particularly well-suited for liquid applications.

## Product Certifications

Cargill® Fine Blending Untreated Granulated Salt meets USDA, FDA and Food Chemicals Codex for food use.

Cargill® Fine Blending Untreated Granulated Salt is 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® Fine Blending Untreated is untreated granulated salt with 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

### Fine Blending Untreated

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.81	100
Ca & Mg as Ca (%)		0.06	
Sulfate as SO <sub>4</sub> (%)		0.13	
Water Insolubles (%)	0	0.0017	0.01
Bulk Density (#cu/ft)	72	75	80
Bulk Density (g/l)	1155	1200	1280
Surface Moisture (%)	0	0.03	0.1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 50 Mesh Retained	0	8	15
Sieve - USS 60 Mesh Retained	0	46	
Sieve - USS 70 Mesh Retained	0	31	
Sieve - USS 80 Mesh Retained	0	10	
Sieve - USS 100 Mesh Retained	0	3	
Sieve - Retained on Pan	0	2	10

## Nutritional Information

### Fine Blending Untreated

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,220
Calcium	mg	250
Magnesium	mg	20
Iron	mg	0.1
Potassium	mg	0

Fine  
Blending  
Untreated

### 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 (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
Fine Blending Untreated									
50 lb. Bag	FN BLD UNTR 50LB PA	100012622	49	7 tiers of 7	40 x 48 x 36	2505	0.68	26 x 13 x 3.5	0 13600 01032 4
2000 lb. Tote	FN BLD UNTR 2000LB MB W/L	100045447	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](http://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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SALT-3931 (8/17)

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[www.cargillsaltstore.com](http://www.cargillsaltstore.com)



# Fine Blending with TCP



## Product Description

### Fine Blending with TCP Granulated Salt

Fine Blending with TCP Granulated Salt is an extra-fine screened food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures. Fine Blending with TCP Granulated Salt contains Tricalcium Phosphate to improve caking resistance and flowability.

## Product Application

### Fine Blending with TCP Granulated Salt

This material is intended for a variety of end-uses, particularly those where alkaline earth metals (e.g., calcium and magnesium) must be kept to a minimum. It is recommended for use in products requiring a very fine crystal size for uniform blending. It is ideal for use in dry soup, cereal, flour and spice mixes, as well as for topping snack foods.

## Product Certifications

Cargill® Fine Blending with TCP Granulated Salt meets USDA, FDA and Food Chemicals Codex for food use.

Cargill® Fine Blending with TCP Granulated Salt is 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® Fine Blending with TCP 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

### Fine Blending with TCP

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.81	100
Ca & Mg as Ca (%)		0.06	
Sulfate as SO <sub>4</sub> (%)		0.13	
Water Insolubles (%)	0	0.0017	0.01
Bulk Density (#cu/ft)	72	75	80
Bulk Density (g/l)	1155	1200	1280
Surface Moisture (%)	0	0.03	0.1
TCP (%)	0	1	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 50 Mesh Retained	0	8	15
Sieve - USS 60 Mesh Retained	0	46	
Sieve - USS 70 Mesh Retained	0	31	
Sieve - USS 80 Mesh Retained	0	10	
Sieve - USS 100 Mesh Retained	0	3	
Sieve - Retained on Pan	0	2	10

## Nutritional Information

### Fine Blending with TCP

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,220
Calcium	mg	615
Magnesium	mg	20
Iron	mg	0.1
Potassium	mg	0

Fine  
Blending  
with TCP

### 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 (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
Fine Blending with TCP									
50 lb. Bag	FN BLD TCP 50LB PA	100012553	49	7 tiers of 7	40 x 48 x 36	2505	0.68	26 x 13 x 3.5	0 13600 00916 8
2000 lb. Tote	FN BLD TCP 2000LB MB W/L	110003586	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](http://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.cargillsaltstore.com](http://www.cargillsaltstore.com)



# Fine Blending with YPS



## Product Description

### Fine Blending with YPS Granulated Salt

Fine Blending with YPS Granulated Salt is an extra-fine screened food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures. Fine Blending with YPS Granulated Salt contains Yellow Prussiate of Soda to improve caking resistance.

## Product Application

### Fine Blending with YPS Granulated Salt

This material is intended for a variety of end-uses. It is recommended for use in products requiring a very fine crystal size for uniform blending. It is particularly well-suited for liquid applications.

## Product Certifications

Cargill® Fine Blending with YPS Granulated Salt meets USDA, FDA and Food Chemicals Codex for food use.

Cargill® Fine Blending with YPS Granulated Salt is 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® Fine Blending with YPS 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

### Fine Blending with YPS

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.81	100
Ca & Mg as Ca (%)		0.06	
Sulfate as SO <sub>4</sub> (%)		0.13	
Water Insolubles (%)	0	0.0017	0.01
Bulk Density (#cu/ft)	72	75	80
Bulk Density (g/l)	1155	1200	1280
Surface Moisture (%)	0	0.03	0.1
YPS (ppm)	0	5	13

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 50 Mesh Retained	0	8	15
Sieve - USS 60 Mesh Retained	0	46	
Sieve - USS 70 Mesh Retained	0	31	
Sieve - USS 80 Mesh Retained	0	10	
Sieve - USS 100 Mesh Retained	0	3	
Sieve - Retained on Pan	0	2	10

## Nutritional Information

### Fine Blending with YPS

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,220
Calcium	mg	250
Magnesium	mg	20
Iron	mg	0.1
Potassium	mg	0

Fine  
Blending  
with YPS

### 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 (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
Fine Blending with YPS									
50 lb. Bag	FN BLD YPS 50LB PA	100012640	49	7 tiers of 7	40 x 48 x 36	2505	0.68	26 x 13 x 3.5	0 13600 00917 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](http://www.cargillsaltstore.com)

Customer Service: (800) 377-1017



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SALT-3932 (8/17)

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[www.cargillsaltstore.com](http://www.cargillsaltstore.com)



Cargill® Food Processing Salts

# Extra Fine Blending



## Product Description

### Extra Fine Blending Granulated Salt

Extra Fine Blending Granulated Salt is an extra-fine screened food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures. Extra Fine Blending Granulated Salt contains

## Nutritional Information

### Extra Fine Blending

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,220
Calcium	mg	615
Magnesium	mg	20
Iron	mg	0.1
Potassium	mg	0

Extra Fine  
Blending

### 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 (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
Extra Fine Blending									
50 lb. Bag	EX FN BLD 50LB PA	110008666	49	7 tiers of 7	40 x 48 x 36	2505	0.68	26 x 13 x 3.5	0 13600 01150 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](http://www.cargillsaltstore.com)

Customer Service: (800) 377-1017



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# Fine Blending Iodized



## Product Description

### Fine Blending Iodized Granulated Salt

Fine Blending Iodized Granulated Salt is a uniform blend of food grade, granular, white crystalline sodium chloride, potassium iodide, sodium thiosulfate, yellow prussiate of soda and sodium bicarbonate. This salt is manufactured under stringent process control procedures.

## Product Application

### Fine Blending Iodized Granulated Salt

This material is recommended for addition to finished food products whenever a nutritional source of iodine is required.

## Product Certifications

Cargill® Fine Blending Iodized Granulated Salt meets USDA, FDA and Food Chemicals Codex for food use.

Cargill® Fine Blending Iodized Granulated Salt 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® Fine Blending Iodized 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

### Fine Blending Iodized

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.81	100
Ca & Mg as Ca (%)		0.06	
Sulfate as SO <sub>4</sub> (%)		0.13	
Water Insolubles (%)	0	0.0017	0.01
Bulk Density (#cu/ft)	72	75	80
Bulk Density (g/l)	1155	1200	1280
Surface Moisture (%)	0	0.03	0.1
YPS (ppm)	0	5	13
Potassium Iodide for Granulate (%)	0.006	0.008	0.01
Bicarbonate (%)	0	0.006	0.01
Sodium Thiosulfate (%)	0	0.015	0.025

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 50 Mesh Retained	0	8	15
Sieve - USS 60 Mesh Retained	0	46	
Sieve - USS 70 Mesh Retained	0	31	
Sieve - USS 80 Mesh Retained	0	10	
Sieve - USS 100 Mesh Retained	0	3	
Sieve - Retained on Pan	0	2	10

## Nutritional Information

### Fine Blending Iodized

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,225
Calcium	mg	20
Magnesium	mg	250
Iron	mg	0.7
Potassium	mg	2

Fine Blending Iodized

### 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 (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
Fine Blending Iodized									
50 lb. Bag	FN BLD IOD 50LB PA	100012639	49	7 tiers of 7	40 x 48 x 36	2505	0.68	26 x 13 x 3.5	0 13600 01034 8

## 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](http://www.cargillsaltstore.com)

Customer Service: (800) 377-1017



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