

Hi-Grade Blending



Product Description

Hi-Grade Blending

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. Hi-Grade Blending contains tricalcium phosphate as an anti-caking agent.

Product Application

Hi-Grade Blending 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.

Product Certifications

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

Cargill® Hi-Grade Blending 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® Hi-Grade Blending 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 Blending

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.97	
Ca & Mg as Ca (%)		0.003	
Sulfate as SO4 (%)		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

Nutritional Information

Hi-Grade Blending

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

Hi-Grade
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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 Blending 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
2400 lb. Tote no liner	HI-GRD BLD TCP 2400LB MB N/L	100011674	N/A	N/A	40 x 48 x 36	2455	N/A	N/A	N/A
2400 lb. Tote no liner Chep pallet	HI-GRD BLD TCP 2400LB MB N/L CH	100011668	N/A	N/A	40 x 48 x 36	2455	N/A	N/A	N/A
2450 lb. Tote with attached cuffed liner	HI-GRD BLD TCP 2450LB MB W/ ATT CUFFED LN	110033929	N/A	N/A	40 x 48 x 36	2505	N/A	N/A	N/A
Bulk	HI-GRD BLEND TCP BULK	100011125	N/A	N/A	N/A	N/A	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.cargillsalt.com
www.cargillsaltstore.com

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