Bulk Solar Salt Undried

Product Description
Bulk Solar Salt (Undried)
This product is a coarse screened, sodium chloride salt crystallized by solar evaporation. The crystallized salt is washed to remove surface impurities and drained of excess moisture. The product is acceptable for regeneration of water softener ion exchange resins and meets both NSF/ANSI/CAN Standard 60 - Drinking Water Chemical – Health Effects and the AWWA B200 Standard for Sodium Chloride.

This material contains no anticaking or free-flowing additives or conditioners.

This product is not approved for human or animal consumption and is intended for use only in chemical or industrial applications.

Product Application
This material is intended for a variety of industrial uses.

Caking Resistance
Caking Resistance: Caking resistance varies depending on crystal size, additives and storage conditions. End use application should be considered when determining acceptable product life in regards to caking resistance. This product has an estimated caking resistance of 1-2 years. To improve caking resistance, this product should be stored in a dry, covered area at humidity below 75%.

Methods of Analysis
Methods of analysis are based on ASTM E 534, AWWA B200 and Cargill internal methods.

Producing Locations
This product is shipped from Cargill Salt Tampa, FL, and Wilmington, NC. Product of Bonaire, Netherlands and Mexico.

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.
• 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.