

Purified Sea Salt Blending



Product Description

Purified Sea Salt Blending

This material is a food grade, granular, white crystalline sodium chloride product manufactured under stringent process control procedures. Cargill Sea Salts are made from Pacific Ocean sea salt, which is harvested from ponds near the San Francisco Bay.

Product Application

This material is intended for a variety of food processing applications that are not sensitive to minor inclusions of calcium and magnesium. This material contains Magnesium Carbonate, which is added to improve caking resistance and flowability.

Product Certifications

Cargill® Sea Salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Sea 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 Purified Sea Salt Blending has an estimated caking resistance of 9-12 months.

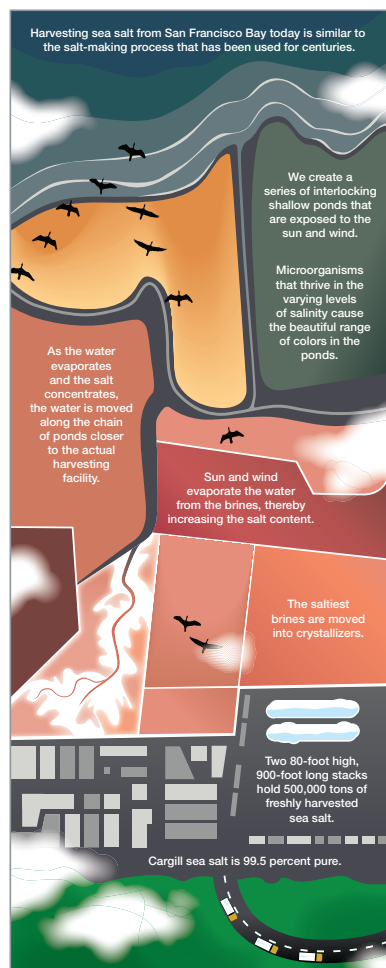
Storage Conditions: To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

Physical Information

Purified Sea Salt Blending

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.7	99.97	100
Ca & Mg as Ca (%)	0	0.01	0.3
Sulfate as SO ₄ (%)	0	0.02	
Bulk Density (#cu/ft)	67	70	78
Bulk Density (g/l)	1073	1121	1250
Surface Moisture (%)	0	0.03	0.1
Magnesium Carbonate (%)	0	0.5	1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 30 Mesh Retained	0	8	25
Sieve - USS 40 Mesh Retained		26	
Sieve - USS 50 Mesh Retained		42	
Sieve - USS 70 Mesh Retained		22	
Sieve - Retained on Pan		26	



Nutritional Information

Purified Sea
Salt Blending

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NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,865
Calcium	mg	615
Magnesium	mg	5
Iron	mg	0.7
Potassium	mg	0

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
Purified Sea Salt Blending									
50 lb. Bag	PRFD SEA SALTBLD 50LB PA	110012158	49	7 tiers of 7	40 x 48 x 36	2505	0.61	26 x 13.5 x 3	0 13600 00955 7

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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