Cargill® Food Ingredient Salts

Pink Himalayan Salt Untreated

Material Statements

Pink Himalayan Salt Untreated
This material is intended for a variety of end-uses. Food uses include topping baked goods, crackers and snack foods, flavoring and preserving cheese, meat and poultry products, and blending with spices, seasonings, soup bases and gravy mixes.

Pink Himalayan salts are mined from ancient salt deposits found in the Punjab region of the Pakistani Himalayan Mountains. This material is a food grade, granular, crystalline sodium chloride manufactured under stringent process control procedures for food.

Salt crystals naturally vary in color from white to dark pink. This material contains no anticaking or free-flowing additives or conditioners.

This material is available in 50 lb bags.

Product Certifications

Methods of analysis are taken from ASTM E 534-98, AWWA B200-03 and Cargill.

This material is of food grade quality, complying fully with the Federal Food Drug and Cosmetic Act.

Cargill® Pink Himalayan salts are certified Kosher for Passover (OU-P) by the Orthodox Union.

Cargill® Pink Himalayan salts are certified Halal.

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 will not spoil or support pathogenic growth. Please see the following information regarding shelf life and storage conditions:

Shelf Life: 5 years when stored in optimal conditions.

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

Physical Information

Pink Himalayan Salt Untreated

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	97	99.86	100
Ca & Mg as Ca (%)	0	0.04	0.35
Water Insolubles (%)	0	0.0025	1
Bulk Density (#cu/ft)	62.4	65	75
Bulk Density (g/L)	1000	1100	1200
Surface Moisture (%)	0	0.03	0.3

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 14 Mesh Retained	0	3	10
Sieve - USS 20 Mesh Retained		18	
Sieve - USS 30 Mesh Retained		37	
Sieve - USS 40 Mesh Retained		31	
Sieve - Retained on Pan	0	7	30

Note: Purity calculated prior to conditioning.
Note: Sieve analysis is reported as percent retained.
Note: Bulk Density is reported as loose (uncompacted).

Nutritional Information

Pink Himalayan Salt Untreated

NUTRITIONAL COMPONENT	PPM	g/100g	mg/100g
Sodium	381000	38.1	38100
Calcium	4070	0.407	407
Iron	58.7	0.00587	5.9
Magnesium	2340	0.234	234
Potassium	3050	0.305	305
Phosphorus	3	0.0003	0.3

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^3)	PACKAGE DIMENSIONS	GTIN
Pink Himalayan Salt Extra Coarse Topping Untreated									
50 lb. Bag	HMLYN PNK UNTR 50LB PE 48P	130037545	48	8 tiers of 6	40 x 48 x 24	2477	0.82	30 x 15.75 x 3	0 13600 00014 1

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.

© 2025 Cargill, Incorporated. All rights reserved.

SALT-4148 (4/25)

www.cargillsalt.com
www.cargillsaltstore.com

This document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on, and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling, or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.

Cargill®