

Purified Sea Salt Flour



Product Description

Purified Sea Salt Flour

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 recommended for use in products requiring extremely fine sizing for blending. It is ideal for use on dry soup, cereal, flour and spice mixes, as well as for topping snack foods. This material contains Tricalcium Phosphate, 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 Flour has an estimated caking resistance of 9-12 months.

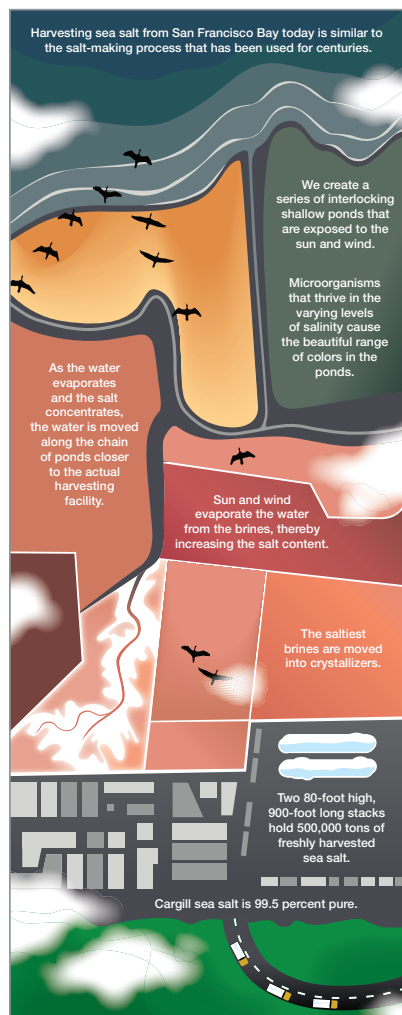
Storage Conditions: To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

Physical Information

Purified Sea Salt Flour

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.97	100
Ca & Mg as Ca (%)		0.003	0.3
Sulfate as SO ₄ (%)		0.01	
Bulk Density (#cu/ft)	65	72	80
Water Insolubles (%)	0	0.0025	0.01
Surface Moisture (%)		0.03	0.1
TCP (%)	0	1	2
TCP expressed as P2O ₅ (mg/kg)	0		10,000

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	0	5	10
Sieve - USS 100 Mesh Retained	0	20	100
Sieve - USS 200 Mesh Retained	0	55	100
Sieve - Retained on Pan		20	45



Nutritional Information

Purified Sea
Salt Flour

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NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,735
Calcium	mg	585
Magnesium	mg	1
Iron	mg	<0.1
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 Flour									
50 lb. Bag	PRFD SEA SALT FLR 50LB TCP PA	110033575	49	7 tiers of 7	40 x 48 x 36	2505	0.86	27.5 x 13.5 x 4	000 13600 00894 9

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.cargill.com/salt
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