

Prepared Fine Blending



Product Description

Prepared Fine Blending Granulated Salt

Prepared Fine Blending Granulated Salt is a food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures. Prepared Fine Blending Granulated Salt contains Tricalcium Phosphate to improve caking resistance and flowability.

Product Application

Prepared Fine Blending Granulated Salt

This material is intended for a variety of end-uses. It is especially well-suited for use as an ingredient in baked goods such as bread, cakes, and pastry products. It can also be used for salting at table and for general food purpose food product preparation.

Product Certifications

Cargill® Prepared Fine Blending Granulated Salt meets USDA, FDA and Food Chemicals Codex for food use.

Cargill® Prepared Fine Blending Granulated Salt 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® Prepared Fine 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

Prepared Fine Blending

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.89	100
Ca & Mg as Ca (%)		0.003	
Sulfate as SO ₄ (%)		0.06	
Water Insolubles (%)	0	0.002	0.01
Bulk Density (#cu/ft)	72	79	84
Bulk Density (g/l)	1150	1265	1345
Surface Moisture (%)	0	0.03	0.1
TCP (%)	0	.6	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 30 Mesh Retained		1	10
Sieve - USS 40 Mesh Retained		26	
Sieve - USS 50 Mesh Retained		62	
Sieve - USS 70 Mesh Retained		11	
Sieve - Retained on Pan	0	0	10

Nutritional Information

Prepared Fine Blending

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

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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
Prepared Fine Blending									
50 lb. Bag	PREPRD FN BLD 50LB PA	110008673	49	7 tiers of 7	40 x 48 x 36	2505	0.61	26 x 13.5 x 3	0 13600 00916 8

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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