



Technical Information

CMF[®] Flo-Ever[®] Fine Evaporated Salt

DESCRIPTION:

CMF[®] Flo-Ever[®] Fine Evaporated Salt is a fine-screened, food grade, granular, white crystalline sodium chloride manufactured under stringent process control procedures by vacuum evaporation of chemically purified brine. The brine is obtained by dissolving unrefined solar salt, which has been crystallized by solar evaporation. This vacuum evaporated salt product exhibits a high sodium chloride content.

ORGANOLEPTIC PROPERTIES:

CMF[®] Flo-Ever[®] Fine Evaporated Salt has a characteristic saline taste, and may exhibit a slight halogen odor upon warming.

COMPLIANCE:

CMF[®] Flo-Ever[®] Fine Evaporated Salt is of food grade quality, complying fully with the standards for Sodium Chloride as set forth in the Food Chemicals Codex. It is approved for direct use in meat and poultry products by the U.S. Department of Agriculture Food Safety and Inspection Service.

ADDITIVES:

CMF[®] Flo-Ever[®] Fine Evaporated Salt contains water-soluble Yellow Prussiate of Soda, which is added to improve caking resistance in accord with 21CFR 172.490. When this salt is incorporated into a food product, the additive is considered incidental, non-functional and exempt from label declaration under 21CFR 101.100(a)(3).

APPLICATIONS:

CMF[®] Flo-Ever[®] Fine Evaporated Salt is intended for a variety of end-uses, particularly those where alkaline earth metals (e.g., calcium and magnesium) must be kept to a minimum. This product contains less than 50 ppm calcium and magnesium. It is particularly well suited for use in dry salt dispensing and brining applications.

PACKAGING AND STORAGE:

CMF[®] Flo-Ever[®] Fine Evaporated Salt is available in 50lb. and 80lb. multiwall kraft containers which incorporate polyethylene film liners for added moisture protection, and in bulk. To improve caking resistance, the product should be stored in a dry, covered area at humidity below 75%.

METHODS OF ANALYSIS:

Methods of analysis are taken from ASTM E 534-98, Cargill and the Food Chemicals Codex 5th Edition.

OTHER PROPERTIES:

CMF[®] Flo-Ever[®] Fine Evaporated Salt contains no known allergens, and exhibits virtually no microbiological activity.

CHEMICAL ANALYSIS:

Component	Units	Typical	Specification
Sodium Chloride (dry) ¹	%	99.97	99.95 min.
Calcium & Magnesium (as Ca)	%	0.003	-
Sulfate (as SO ₄)	%	0.01	-
Surface Moisture ²	%	0.02	0.1 max.
Copper (as Cu)	ppm	0.2	0.5 max.
Iron (as free Fe)	ppm	0.3	2.0 max.
Heavy Metals (as Pb)	ppm	<1.0	2.0 max.
Water Insolubles	ppm	25	100 max.
Yellow Prussiate of Soda ³	ppm	5	13 max.

¹By difference of impurities.

²110°C for 2 hours.

³Anticaking agent (sodium ferrocyanide anhydrate).

SIEVE ANALYSIS:

U.S.S. Mesh	Opening Inches	Opening Microns	Typical	Specification
30	0.0232	590	Tr.	10 max.
40	0.0165	420	3	-
50	0.0117	300	56	-
70	0.0083	210	38	-
Pan	-	-	3	10 max.

Note: Sieve analysis is reported as percent retained.

BULK DENSITY:

Parameter	Typical	Specification
Pounds per Cubic Foot	81	78 - 84
Grams per Liter	1300	1250 - 1345

Note: Bulk Density is reported as loose (uncompacted).

PRODUCING LOCATION: NEWARK, CA

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CARGILL SALT

P.O. Box 5621
Minneapolis, MN
55440
1-888 385-7258

NOTICE: All of the above statements, recommendations, suggestions and data are based on our laboratory results, and we believe same to be reliable. Nevertheless, with the exception of data showing an express guaranty (such as in the case of products specifically designed for use as nutrient supplements), all such statements, recommendations, suggestions and data hereinabove presented are made without guaranty, warranty or responsibility of any kind on our part.