



DESCRIPTION:

Premier Fine Flake Salt is a precisely screened, fine compacted vacuum evaporated salt. Its crystalline form is similar to that of Alberger salt, but it is of heavier bulk density owing to the smooth flat character of the individual crystals which permits packing.

ORGANOLEPTIC PROPERTIES:

Premier Fine Flake Salt has a characteristic saline taste, and may exhibit a slight halogen odor upon warming.

COMPLIANCE:

Premier Fine Flake 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:

Premier Fine Flake 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 in accord with 21CFR 101.100(a)(3).

APPLICATIONS:

Premier Fine Flake Salt is intended for a variety end-uses. Food uses include control of fermentation in yeast-raised baked goods, incorporation as a dough salt for cracker manufacture, and extraction of salt-soluble proteins in sausage manufacture. It is especially well suited for processes requiring rapid solubility.

PACKAGING AND STORAGE:

Premier Fine Flake Salt is available in 50lb. and 80lb. multiwall kraft containers which incorporate polyethylene film liners for added moisture protection. This product is not available 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.

CARGILL SALT

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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.

OTHER PROPERTIES:

Premier Fine Flake Salt contains no known allergens, and exhibits virtually no microbiological activity.

CHEMICAL ANALYSIS:

Component	Units	Typical	Specification
Sodium Chloride (dry) ¹	%	99.86	99.80 min.
Calcium & Magnesium (as Ca)	%	0.04	-
Sulfate (as SO ₄)	%	0.06	-
Surface Moisture ²	%	0.03	0.1 max.
Copper (as Cu)	ppm	-	1.0 max.
Iron (as free Fe)	ppm	<1.0	2.0 max.
Heavy Metals (as Pb)	ppm	<1.0	2.0 max.
Yellow Prussiate of Soda	ppm	5	13 max.

¹By difference of impurities.

²110°C for 2 hours.

SIEVE ANALYSIS:

U.S.S. Mesh	Opening Inches	Opening Microns	Typical	Specification
40	0.0165	420	5	10 max.
50	0.0117	300	43	-
70	0.0083	210	37	-
100	0.0059	150	10	-
Pan	-	-	5	10 max.

Note: Sieve analysis is reported as percent retained.

BULK DENSITY:

Parameter	Typical	Specification
Pounds per Cubic Foot	64	62 - 66
Grams per Liter	1025	995 - 1055

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

PRODUCING LOCATION: WATKINS GLEN, NY

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