



DESCRIPTION:

Pretzel M Salt is a high purity, food grade, compacted crystalline, sodium chloride. This salt is obtained from underground deposits by deep well solution mining and subsequent evaporation. The finished salt product is prepared by compacting the crystalline salt and then screening it to size.

ORGANOLEPTIC PROPERTIES:

Pretzel M Salt has a characteristic saline taste, and may exhibit a slight halogen odor upon warming.

COMPLIANCE:

Pretzel M 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:

Pretzel M Salt is a hard compacted salt product and is resistant to friability and degradation into finer material. This makes it unnecessary to add anticaking or free-flowing additives or conditioners.

APPLICATIONS:

Pretzel M Salt is recommended as a topping for pretzels and bagels, in bath salts and crystals, and as a carrier for fragrances and colors.

PACKAGING AND STORAGE:

Pretzel M Salt is available in 80lb. multiwall kraft containers, which incorporate polyethylene film liners for added moisture protection. 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 5^h Edition.

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.

OTHER PROPERTIES:

Pretzel M Salt contains no known allergens, and exhibits virtually no microbiological activity.

CHEMICAL ANALYSIS:

| Component | Units | Typical | Specification |
|------------------------------------|-------|---------|---------------|
| Sodium Chloride (dry) ¹ | % | 99.75 | 99.70 min. |
| Sulfate (as SO ₄) | % | 0.20 | - |
| Total Ca & Mg (as Ca) | % | 0.04 | - |
| Surface Moisture ² | % | 0.01 | 0.1 max. |
| Water Insolubles | ppm | - | 100 max. |
| Copper (as Cu) | ppm | - | 0.5 max. |
| Iron (as free Fe) | ppm | - | 2.0 max. |
| Heavy Metals (as Pb) | ppm | <1.0 | 2.0 max. |

¹By difference of impurities.

²110°C for 2 hours.

SIEVE ANALYSIS:

| U.S.S. Mesh | Opening Inches | Opening Microns | Typical | Specification |
|-------------|----------------|-----------------|---------|---------------|
| 10 | 0.0117 | 2000 | Tr | 5 max. |
| 20 | 0.0083 | 840 | 99 | - |
| Pan | - | - | 1 | 3 max. |

Note: Sieve analysis is reported as percent retained.

BULK DENSITY:

| Parameter | Typical | Specification |
|-----------------------|---------|---------------|
| Pounds per Cubic Foot | 62 | 61 - 66 |
| Grams per Liter | 990 | 975 - 1060 |

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

PRODUCING LOCATION: ST. CLAIR, MI
No. 1014 Revised May 2007