

Technical Information

Purified Sea Salt - Untreated

DESCRIPTION:

Purified Sea Salt - Untreated is a food grade, granular, white crystalline sea salt manufactured under stringent process control procedures by vacuum evaporation of purified brine made from Pacific Ocean sea salt, which was harvested from ponds near the San Francisco Bay. This vacuum evaporated salt product exhibits a high sodium chloride content.

ORGANOLEPTIC PROPERTIES:

Purified Sea Salt - Untreated has a characteristic saline taste, and may exhibit a slight halogen odor upon warming.

COMPLIANCE:

Purified Sea Salt - Untreated 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. It is also certified to ANSI/NSF Standard 60.

ADDITIVES:

Purified Sea Salt - Untreated contains no anticaking or free-flowing additives or conditioners.

APPLICATIONS:

Purified Sea Salt - Untreated is intended for a variety end-uses, particularly those where alkaline earth metals (e.g., calcium and magnesium) and heavy metals (metallic impurities colored by sulfide) must be kept to a minimum. This product contains less than 50 ppm calcium and magnesium. Food uses include the manufacture of mayonnaise, salad dressing, margarine, conventional churn butter, canning delicate vegetables such as peas, lima beans and tomatoes, and canning high acid and pickled vegetables.

PACKAGING AND STORAGE:

Purified Sea Salt - Untreated is 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.

OTHER PROPERTIES:

Purified Sea Salt - Untreated 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 | % | 0.03 | 0.1 max. |
| Copper (as Cu) | ppm | 0.1 | 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. |

¹By difference of impurities.

²110°C for 2 hours.

SIEVE ANALYSIS:

| U.S.S. Mesh | Opening Inches | Opening Microns | Typical | Specification |
|-------------|----------------|-----------------|---------|---------------|
| 30 | 0.0232 | 590 | 0 | 10 max. |
| 40 | 0.0165 | 420 | 20 | - |
| 50 | 0.0117 | 300 | 61 | - |
| 70 | 0.0083 | 210 | 18 | - |
| 100 | 0.0059 | 150 | 1 | - |
| Pan | - | - | 0 | 10 max. |

Note: Sieve analysis is reported as percent retained.

BULK DENSITY:

| Parameter | Typical | Specification |
|-----------------------|---------|---------------|
| Pounds per Cubic Foot | 80 | 77 - 83 |
| Grams per Liter | 1280 | 1235 - 1330 |

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

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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.