

Pink Himalayan Salt Flour Untreated



Material Statements

Pink Himalayan Salt Flour Untreated

This material is intended for a variety of end-uses. Food uses include topping baked goods, crackers and snack foods, flavoring and preserving cheese, meat and poultry products, and blending with spices, seasonings, soup bases and gravy mixes.

Pink Himalayan salts are mined from ancient salt deposits found in the Punjab region of the Pakistani Himalayan Mountains. This material is a food grade, granular, crystalline sodium chloride manufactured under stringent process control procedures for food.

Salt crystals naturally vary in color from white to dark pink. This material contains no anticaking or free-flowing additives or conditioners.

This material is available in 50 lb bags.

Product Certifications

Methods of analysis are taken from ASTM E 534-98, AWWA B200-03 and Cargill.

This material is of food grade quality, complying fully with the Federal Food Drug and Cosmetic Act.

Cargill® Pink Himalayan salts are certified Kosher for Passover (OU-P) by the Orthodox Union.

Cargill® Pink Himalayan salts are certified Halal.

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. This is an untreated product and may cake over time.

Storage Conditions: To mitigate caking, this product should be stored in a dry, covered area at humidity below 75%.

Physical Information

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PHYSICAL	MIN	TARGET	MAX
NaCl (%)	97	99.86	100
Ca & Mg as Ca (%)	0	0.04	0.35
Water Insolubles (%)	0	0.0025	1
Bulk Density (#cu/ft)	45	55	65
Bulk Density (g/L)	720	880	1040
Surface Moisture (%)	0	0.03	0.3

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	0	3	7
Sieve - USS 100 Mesh Retained		30	
Sieve - USS 140 Mesh Retained		35	
Sieve - USS 200 Mesh Retained		25	
Sieve - Retained on Pan	0	7	25

Note: Purity calculated prior to conditioning.

Note: Sieve analysis is reported as percent retained.

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

Nutritional Information

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NUTRITIONAL COMPONENT	PPM	g/100g	mg/100g
Sodium	375000	37.5	37500
Calcium	4070	0.407	407
Iron	58.7	0.00587	5.9
Magnesium	2340	0.234	234
Potassium	3050	0.305	305
Phosphorus	3	0.0003	0.3

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
Pink Himalayan Salt Flour Untreated									
50 lb. Bag	HMLYN PNK FLR UNTR 50LB PE 48P	130037549	48	8 tiers of 6	40 x 48 x 24	2477	0.82	30 x 15.75 x 3	0 13600 00013 4

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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SALT-4147 (6/24)

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