



CARGILL, INCORPORATED
15407 MCGINTY ROAD WEST
WAYZATA MN 55391
USA

CARGILL, INCORPORATED
CC1001
2419488

PRFD SEA SALT 50LB PA

MATERIAL NUMBER: 100012556
MATERIAL UPC CODE: 001360001070
STATUS: Current
MATERIAL DESCRIPTION: PRFD SEA SALT 50LB PA

VALIDITY DATE (MM/DD/YYYY): 03/28/2017
DATE REVISED (MM/DD/YYYY): 05/03/2016

ANALYTICAL SPECIFICATIONS

Table with 6 columns: CHEMICAL, MIN, TARGET, MAX, UOM, METHOD. Rows include Sulfate as SO4 (%), Magnesium Carbonate (%), Water Insolubles (%), Surface Moisture (%), Ca & Mg as Ca (%), and NaCl (%).

Table with 6 columns: PHYSICAL, MIN, TARGET, MAX, UOM, METHOD. Rows include Sieve - USS 50 Mesh retained, Sieve - USS 70 Mesh retained, Sieve - USS 30 Mesh retained, Bulk Density (gms/Liter), Sieve - Retained on Pan, Sieve - USS 40 Mesh retained, and Bulk Density (#/cu ft).

Table with 6 columns: OTHER, MIN, TARGET, MAX, UOM, METHOD. Rows include Meets Heavy Metals for FCC and Arsenic <= 1ppm.

MATERIAL STATEMENTS:

DESCRIPTION: This material is a food grade, granular, white crystalline sodium chloride product manufactured under stringent process control procedures.

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STATEMENTS (continued...)

Cargill Sea Salts are made from Pacific Ocean sea salt, which is harvested from ponds near the San Francisco Bay.

Note: Sieve analysis is reported as percent retained. Note: Bulk Density is reported as loose (uncompacted).

APPLICATIONS:# This material is intended for table and cooking use, as well as direct application in foods manufactured by the various food processing industries.#

INGREDIENT STATEMENTS:

ADDITIVES:# This material contains Magnesium Carbonate, which is added to improve caking resistance and flowability in accord with 21CFR 182.1425. When this salt is incorporated into a food product, this additive is considered incidental, non-functional and exempt from label declaration in accord with 21CFR 101.100(a)(3).#

DIET STATEMENTS:

ORGANOLEPTIC PROPERTIES: This material has a characteristic saline taste, and may exhibit a slight halogen odor upon warming.

HANDLING STATEMENTS:

STORAGE: To improve caking resistance, the product should be stored in a dry, covered area at humidity below 75%.

NUTRIENT STATEMENTS:

OTHER PROPERTIES: This material contains no known allergens, and exhibits virtually no microbiological activity.

REGULATORY STATEMENTS:

COMPLIANCE:# This material is of food grade quality, complying fully with the standards for Sodium Chloride as set forth in the Food Chemicals Codex. The U.S. Department of Agriculture Food Safety and Inspection Service approve it for direct use in meat and poultry products.#

METHODS OF ANALYSIS: Methods of analysis are taken from ASTM E 534-08, Cargill and the Food Chemicals Codex.

WARRANTY STATEMENTS:

PRODUCING LOCATION: NEWARK, CA# # 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.

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