

Superior General Purpose Salt

Properties

Chemical

Component1	Units	Typical / Range		
		Min ² Typical M		Max ²
		101111	Тургост	Wax
Sodium Chloride ³	%	99.66	99.81	-
Surface Moisture	%	-	0.01	0.02
CaCl ₂ & MgCl ₂	%	-	0.04	0.08
CaSO ₄	%	-	0.15	0.26
Calcium ⁴	%	-	0.04	-
Sulfate ⁴	%	-	0.13	-
Magnesium ⁴	ppm	-	27	-
Water Insolubles	ppm	-	15	39
Iron	ppm	-	0.5	-

Product Data

US SALT LLC 3580 Salt Point Rd., Watkins Glen, NY 14891

PD 5003 01/2023

Guaranteed Analysis

Assay	99.0 – 100.5 % NaCl
Calcium & Magnesium	≤ 0.35 %
Loss on Drying	≤ 0.5 %
Heavy Metals (As Lead)	≤2 ppm
Arsenic	≤ 1 ppm

Physical

Sieve Analysis¹					
USS	USS Opening Percent Retained				
Mesh	Microns				
		Min ²	Typical	Max ²	
30	600	0	4	10	
40	425	-	37	-	
50	300	-	41	-	
70	212	-	14	-	
pan	-	0	4	8	

Other Physical and Functional

		Typical or Range		
Parameter ¹	Units			
		Min ²	Typical ^l	Max ²
Bulk Density	lb/cu ft	75	79	83
Shelf Life ⁵	months	-	2	-

(1)Analytical methods available on request. (2)Based on +/- 2 standard deviations (3)By difference of impurities, moisture free basis. (4)Water soluble (5)From date of manufacture, at storage below 75% relative humidity, as caking resistance.

Description

Superior General Purpose Salt is a food grade, cubic crystalline Sodium Chloride of variable particle size distribution. This salt is obtained from underground salt deposits by deep well solution mining. Subsequent evaporation of this brine by the vacuum pan system, under stringent process control, provides the highest purity and minimal insoluble extraneous matter for salt which contains no additives.

Applications

Superior General Purpose Salt is recommended for use in a variety of food processing applications, including baking, canning, pickling, seasonings and prepared mixes. Superior General Purpose Salt can also be used in non-food applications such as a carrier or as chemical and bulking agents in many household and personal care products.

Approved Use

Superior General Purpose Salt is generally recognized as safe (GRAS) for use in foods and meets Food Chemicals Codex standards for Sodium Chloride. It is acceptable for direct use in meat products under USDA/ MIS standards and is annually kosher certified as OUP for Passover and the year round.

Storage/Stability

General Purpose Salt is chemically stable indefinitely and does not support microbial growth. To retard caking, it should be stored in a dry, covered area at relative humidities below 75%. Cycling salt through the 75% relative humidity zone will rapidly increase the onset of caking. Shelf life is indicative of caking resistance only.

CAS Number: 7647-14-5 **EC Number**: 231-598-3







Availability

Superior General Purpose Salt is available in multiwall, polylined, kraft paper bags as well as one-way Flexible Intermediate Bulk Container bags and bulk.

Size	Code	
50 lb.	500030	
80 lb.	800040	
FIBC	9000xx	
Bulk	9900102	

Technical Information

For further product information, contact Technical Manager, U S Salt LLC, PO Box 110, Salt Point Road, Watkins Glen, NY 14891, by phone 607-535-2721 or FAX 607-535-2911.

Customer Service

For order, pricing, delivery or other service information, contact one of the following Customer Service Offices:

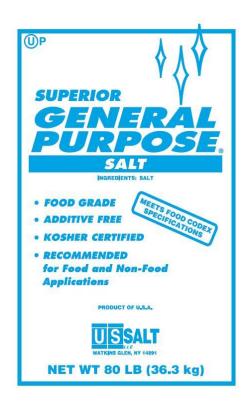
Toll Free 1+888-USA-SALT (872-7258)

Packaging

Unit Dimensions				
Net Wt. (lb)	L x W x H (in)	Cube (ft³)		
50	18.75 x 16 x 4	0.7		
80	22.5 x 18.5 x 4	1.0		
2000	35 x 35 x 33.5	24		
2204	35 x 35 x 37.5	27		
2400	35 x 35 x 40	28		

Palletized (Including standard 48"x40" wood pallet)					
Bag	Tiers	Bag/ Tiers	Bags/ Pallet	Cube (ft³)	Gross Wt. (lb)
50 lb	7	7	49	37	2534
80 lb	6	5	30	37	2484
2000				42	2070
2204				47	2274
2400				50	2470

Graphics



Ingredients: Salt

Nutrient Content - Per 100 g				
Calories	0			
Protein (g)	0			
Fat (g)	0			
Carbohydrate (g)	0			
Dietary Fiber (g)	0			
Sodium (mg)	39,300			
Sugars	0			
Added Sugars	0			
Vitamin D (μg)	0			
Calcium (mg)	44			
Iron (mg)	0.05			
Potassium (mg)	17			

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