

Sea Salt Coarse Topping



Product Description

Sea Salt Coarse Topping

Sea Salt Coarse Topping is a food grade, white crystalline sodium chloride manufactured by solar evaporation of brine. It is refined by washing with clean saturated brine to remove surface impurities, drained of excess moisture, dried, and screened to size. The product being a natural evaporite may contain occasional minute inclusions of extraneous matter from the crystal growing environment. This extraneous matter may manifest itself as black specks or a light colored material, neither of which is harmful in any way. This material contains no anticaking or free-flowing additives or conditioners.

Product Application

This material is intended for a variety of end uses. It is particularly well suited for use in dry salt dispensing and brining applications. Food uses include baking, cheese manufacture and meat processing.

Product Certifications

Sea Salt Coarse Topping meet USDA, FDA and Food Chemicals Codex for food use.

Sea Salt Coarse Topping is certified Kosher for Passover (OU-P) by the Orthodox Union.

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. Sea Salt Coarse Topping has an estimated caking resistance of 1-2 years.

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

Physical Information

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PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.4	99.6	100
Ca & Mg as Ca (%)		0.08	
Sulfate as SO4 (%)		0.13	
Water Insolubles (%)		0.02	
Bulk Density (#cu/ft)	66	70	74
Bulk Density (g/l)	1060	1120	1185
Surface Moisture (%)		0.05	

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	TARGET	MAX
Sieve - USS 8 Mesh Retained	1	
Sieve - USS 12 Mesh Retained	21	
Sieve - USS 16 Mesh Retained	55	
Sieve - USS 20 Mesh Retained	19	
Sieve - Retained on Pan	4	10

Nutritional Information

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NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,270
Calcium	mg	400
Magnesium	mg	100
Iron	mg	0.4
Potassium	mg	7