



Technical Data Sheet

CARGILL, INCORPORATED
 15407 MCGINTY ROAD WEST
 WAYZATA MN 55391
 USA

CARGILL, INCORPORATED
 CC1001
 SAGRAN-50CA-BG

TOP-FLO 50LB PA

MATERIAL NUMBER: 100012546
MATERIAL UPC CODE: 001360001075
STATUS: Current
MATERIAL DESCRIPTION: TOP-FLO 50LB PA

VALIDITY DATE (MM/DD/YYYY): 06/01/2016
DATE REVISED (MM/DD/YYYY): 04/27/2016

ANALYTICAL SPECIFICATIONS

CHEMICAL	MIN	TARGET	MAX	UOM	METHOD
Surface Moisture (%)	0	0.03	0.1	%	Surface and Interstitial Moisture
Water Insolubles (%)	0	0.0020	0.0200	%	Water Insolubles
YPS (ppm)	0	5	13	ppm	YPS Determination in Food Grade Salt
Ca & Mg as Ca (%)		0.0400		%	Calcium & Magnesium by EDTA Titration
NaCl (%)	99.7	99.8	100.00	%	Purity of Sodium Chloride by Difference
Sulfate as SO4 (%)		0.2		%	Sulfate by Barium Chloride Precip.
NaCl & KCl	99.7	99.9	100	%	Purity by difference Hersey Only

PHYSICAL	MIN	TARGET	MAX	UOM	METHOD
Bulk Density (#/cu ft)	69	81	84	PCF	Bulk Density Determination of Salt - 1
Sieve - USS 40 Mesh retained		3		%	Particle Size Distribution (Screens)
Sieve - USS 50 Mesh retained		56		%	Particle Size Distribution (Screens)
Sieve - Retained on Pan	0	3	10	%	Particle Size Distribution (Screens)
Bulk Density (gms/Liter)	1,105	1,300	1,345	g/l	
Sieve - USS 70 Mesh retained		38		%	Particle Size Distribution (Screens)
Sieve - USS 30 Mesh retained	0	0	50	%	Particle Size Distribution (Screens)

OTHER	MIN	TARGET	MAX	UOM	METHOD
Meets Heavy Metals for FCC		PASS TEST			Heavy Metals as Lead
Arsenic <= 1ppm		PASS TEST			ICP, AOAC 993.14, 2000

MATERIAL STATEMENTS:

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

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

APPLICATIONS: 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.

INGREDIENT STATEMENTS:

ADDITIVES:# This material contains water-soluble Yellow Prussiate of Soda, which is added to improve caking resistance in accord with 21CFR 172.490. When this salt is incorporated into a food product, the additive is considered incidental, non-functional and exempt from label declaration under 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. It is approved for direct use in meat and poultry products by the U.S. Department of Agriculture Food Safety and Inspection Service.#

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

WARRANTY STATEMENTS:

PRODUCING LOCATION: # VARIOUS LOCATIONS ACROSS THE U.S.# # 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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