



MORTON SALT

PRODUCT DATA SHEET

Morton® Top Flake Coarse Salt

Description

- This is a food grade sodium chloride produced by compacting vacuum salt crystals into flat, smooth-surfaced, rectangular aggregates.
- It contains a trace of Yellow Prussiate of Soda (Sodium Ferrocyanide), a water soluble anticaking agent used in accordance with 21 CFR 172.490. Yellow Prussiate of Soda, as an incidental, non-functional additive under 21 CFR 101.100 (a) (3), is exempt from label declaration on foods incorporating the salt.
- This product complies with Food Chemicals Codex tolerances and federal CGMP standards.
- This salt is annually certified as Kosher for Passover.

Chemical Properties

Analyte	u/m	Range	Note
Sodium Chloride	%	≥ 99.70	1
Calcium Sulfate	%	≤ 0.24	
Other Salts	%	≤ 0.12	2
Calcium & Magnesium as Calcium	PPM	≤ 875	
Moisture (Surface)	%	≤ 0.10	
Water Insolubles	PPM	≤ 100	
Copper	PPM	≤ 0.50	
Free Iron	PPM	≤ 1.0	
Arsenic	PPM	≤ 1.0	
Heavy Metals as Lead	PPM	≤ 2.0	
Sodium Ferrocyanide	PPM	3 - 13	3

- Note 1. By difference of impurities, moisture-free basis (ASTM Methods).
- Note 2. One or more of the following salts -- calcium chloride, magnesium sulfate, magnesium chloride and sodium sulfate.
- Note 3. Units of measure utilize the following equivalence: 1 ppm = 1 $\mu\text{g/g}$ = 1 mg/kg = 1000 $\mu\text{g/kg}$ = 0.0001 %. YPS is added at ≤ 13 ppm or ≤ 13 mg/kg as anhydrous YPS, which is ≤ 9.1 mg/kg ferrocyanide ion (≤ 10 mg/kg ferrocyanide ion is specified by Mexico).

Product Ingredient Declaration

- Salt, Yellow Prussiate of Soda

Physical Properties

- Range loose (pour) bulk density (g/ml): 0.86 - 1.10
- Range loose (pour) bulk density (lbs/cu.ft.): 54 - 68

Particle Size

<u>Screen</u>	<u>u/m</u>	<u>Range</u>	<u>Retained/Passing</u>
U.S.S. 12 Mesh (1.7 mm opening)	%	<=30	Retained
U.S.S. 30 Mesh (600µm opening, Cumulative)	%	<=35	Passing
U.S.S. 40 Mesh (425µm opening)	%	<=10	Passing

Codes

<u>Pack</u>	<u>Material Code</u>	<u>UPC</u>
50-Pound Paper Bag	F119000000	0 24600 01900 2
Totes	F1190700xx	N/A

Storage/Coding

- Salt is chemically stable and does not support microbial growth. To reduce the incidence of caking, store in a cool, dry area where the humidity does not regularly cycle 75% rh. Under these conditions, the storage life of this salt in its unopened container is, therefore, indefinite.
- A plant specific batch code is found on the package.

Plants

- Hutchinson, KS and Rittman, OH

The data provided herein is based on information we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. We recommend that the prospective user determines the suitability of our material and suggestions before adopting them on a commercial scale.