



MORTON SALT

PRODUCT DATA SHEET

Morton® Star Flake® Dendritic Salt

Description

- It is a high purity, food grade sodium chloride produced in vacuum pans from chemically purified brine to which a crystal modifying agent is added. The resultant crystals are porous, star-shaped modified cubes with unique physical properties.
- The crystal modifying agent is Yellow Prussiate of Soda (sodium ferrocyanide) used for this purpose in accordance with 21 CFR 172.490. Yellow prussiate of soda is exempt from label declaration in foods incorporating this salt as an incidental, non-functional additive in accordance with 21 CFR 101.100 (a) (3).
- Sodium sulfate is the major impurity with traces of calcium carbonate and magnesium hydroxide.
- 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	%	>=99.75	1
Sulfate	%	<=0.17	
Calcium & Magnesium as Calcium	PPM	<=90	
Moisture (Surface)	%	<=0.10	
Water Insolubles	PPM	<=100	
Copper	PPM	<=0.5	
Free Iron	PPM	<=1.0	
Arsenic	PPM	<=1.0	
Heavy Metals as Lead	PPM	<=2.0	
Sodium Ferrocyanide	PPM	6 - 13	2

- Note 1. By difference of impurities, before additives, moisture-free basis (ASTM Methods).
- Note 2. Units of measure utilize the following equivalence: 1 ppm = 1 µg/g = 1 mg/kg = 1000 µg/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

- Typical loose (pour) bulk density (g/ml): 0.86 - 1.04
- Typical loose (pour) bulk density (lbs/cu.ft.): 54 - 65

Particle Size

<u>Screen</u>	<u>u/m</u>	<u>Range</u>	<u>Retained/Passing</u>
U.S.S. 40 Mesh (425µm opening)	%	<=5	Retained
U.S.S. 100 Mesh (150µm opening)	%	<=35	Passing

Codes

<u>Pack</u>	<u>Material Code</u>	<u>UPC</u>
50-Pound Paper Bag	F113020000	0 24600 01302 4
Totes	F1158600xx	

Storage/Coding

- Salt is chemically stable and will not support microbial growth. To reduce the incidence of caking, store in a cool, dry area, relatively free of drafts, where the humidity does not regularly cycle through 75% rh. Under these conditions, the shelf life is indefinite.
- A plant specific batch code is found on the package.

Plants

- Hutchinson, KS and Silver Springs, NY

These data are based on information we believe to be reliable. They are 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.