

Morton® Flour Salt



PDS 2120
1/13
Rev 2

Description

Morton® Flour Salt is food grade sodium chloride produced by grinding and screening vacuum salt to a particle size of less than 70 mesh. The salt particles are jagged fragments of cubes exhibiting a very high surface area and rapid dissolving rate.

Tricalcium phosphate (GRAS) and a trace of Yellow Prussiate of Soda (sodium ferrocyanide, 21 CFR 172.490) are added as a free flowing, anticaking agents and are exempt from label declaration as incidental, non-functional additives under 21 CFR 101.100 (a)(3) on foods incorporating the salt.

Chemical Properties

Flour Salt complies with Food Chemicals Codex tolerances and federal CGMP standards. It is annually certified as Kosher for Passover.

	Range
¹ Sodium Chloride (%)	≥99.7
Calcium Sulfate (%)	≤0.24
² Other Salts (%)	≤0.12
³ Ca/Mg as Ca (ppm)	≤875
Moisture (Surface) (%)	≤0.1
³ Water Insolubles (ppm)	≤100
Copper (ppm)	≤0.5
Free Iron (ppm)	≤1.0
Arsenic (ppm)	≤1.0
Heavy Metals as Lead (ppm)	≤2.0
Tricalcium Phosphate (%)	≤2.0

¹ By difference of impurities, before additives, moisture-free basis (ASTM).

² One or more of the following—calcium chloride, magnesium sulfate, magnesium chloride, sodium sulfate.

³ Before additives.

Product Ingredient Statement

Salt, Tricalcium Phosphate, Yellow Prussiate of Soda

Nutrient Content (per 100g)

Carbohydrates (g)	0	Trans-Fatty Acids (g)	0
Dietary Fiber (g)	0	Ash (g)	>99.9
Protein (g)	0	Moisture (g)	<0.1
Fat (g)	0	Calories	0
Calcium (mg)	525	Magnesium (mg)	9
Chloride (mg)	59,800	Sodium (mg)	38,800

Physical Properties

Pour (loose) bulk density is 0.90 -1.04 g/ml (56-65 lb/ft³).

Sieve Analysis

Retained on U.S.S. 70 Mesh (212 μm opening)*	≤5%
Passing U.S.S. 200 Mesh (75 μm opening)	≤39%

*10,000 Microns (micrometers, μm) per centimeter
24,400 Microns per inch.

Manufacturing Plants

Hutchinson, KS and Rittman, OH

Codes

	Commodity Code	UPC
50-lb. bags	F114820000	0 24600 01482 3
Tote bags	F1148400xx	

Storage/Coding

Flour 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.

Form 299-20



Packaging

50 lb. multiwall, polyethylene-lined kraft paper bags.

Unit Dimensions			
Net Wt. (lb)	Gross Wt. (lb)	L x W x H (in)	Cube (ft ³)
50	50.5	25 x 13 x 3.5	0.5

Palletized*					
Bag	Tiers	Bags/ Tier	Bags/ Pallet	Gross Wt. (lb)	Cube (ft ³)
50 lb.	7	7	49	2545	43

*Includes 48" x 40" standard wood pallet @ 70 lbs.

Bag Art



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.

MORTON SALT, INC.

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