

Morton® Top Flake Coarse Salt Rittman, OH



PDS 2176
11/13
Rev 1

Description

Morton® Top Flake Coarse Salt is food grade sodium chloride produced by compacting vacuum salt crystals into flat, smooth-surfaced, rectangular aggregates which have received a coarse screening. This grade is similar in physical form to a corresponding screening of evaporated grainer flake salt with the latter being somewhat more irregular in shape and texture. **Top Flake Coarse Salt** particles are harder and less susceptible to attrition. The salt is exceptionally clean with stringent tolerances on visual, insoluble extraneous matter.

Yellow Prussiate of Soda (sodium ferrocyanide) is added as a water-soluble anti-caking agent in accordance with 21 CFR 172.490 and is exempt from label declaration on foods incorporating the salt as an incidental, nonfunctional additive under 21 CFR 101.100 (a) (3).

Chemical Properties

Top Flake Coarse Salt complies with Food Chemicals Codex and federal CGMP standards. It is annually certified as Kosher for Passover.

		Range
¹ Sodium Chloride (%)	99.85	≥99.7
Calcium Sulfate (%)	0.13	≤0.24
² Other Salts (%)	0.03	≤0.12
Ca/Mg as Ca (ppm)	510	≤875
Moisture (Surface) (%)	0.03	≤0.1
Water Insolubles (ppm)	-	≤100
Copper (ppm)	0.07	≤0.5
Free Iron (ppm)	0.05	≤1.0
Arsenic (ppm)	-	≤1.0
Heavy Metals as Lead (ppm)	-	≤2.0
Sodium Ferrocyanide (ppm)	6	3 - 13

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

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

Nutritional 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)	40	Magnesium (mg)	4
Chloride (mg)	60,600	Sodium (mg)	39,300

Product Ingredient Statement

Salt, Yellow Prussiate of Soda

Physical Properties

Pour (loose) bulk density is 0.86-1.04 g/ml (54-65 lb/ft³).

Sieve Analysis

U.S.S. Mesh	Opening Microns**	Percent Retained*	
		Typical	Range
12	1700	0	≤1
14	1400	2	≤9
16	1180	17	-
20	850	53	
30	600	20	
40	425	4	
50	300	2	
Pan	-	2	≤6

*On individual screens

**10,000 Microns (micrometers, μm) per centimeter;
25,400 Microns per inch

Codes

Material Code F119000002
UPC Code 0 24600 1900 2

Storage/Coding

This product 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.

Plant

Rittman, OH

MORTON SALT, INC.

123 North Wacker Drive, Chicago, IL 60606-1743 www.mortonsalt.com

Industrial



Form 299-13

Packaging

50 lb. (50.5 lb gross) multiwall, polyethylene-lined kraft paper bags.

Unit Dimensions		
Net Wt. (lb)	L x W x H (in)	Cube (ft ³)
50	23 x 16 x 4	1.3

Palletized				
Tiers	Bags/ Tier	Bags/ Pallet	Gross Wt. (lb)	Cube (ft ³)
7	7	49	2545	47

*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.

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