

Culinox® 999® Food Grade and TFC 999® Salts Hutchinson, KS, Rittman, OH and Silver Springs, NY Plants



PDS 100.1
5/05

Description

Culinox® 999® Food Grade Salt is high purity, food grade granulated sodium chloride produced in vacuum pans from chemically purified brine. The crystals are cubic in structure. Brine treatment, crystallizing technique, and post-crystallizing washing substantially reduce calcium, magnesium, iron, copper and other heavy metals, sulfate and carbonate impurities. High purity helps assure consistent saltiness intensity, and there are stringent standards on visible, insoluble extraneous material. There are no additives.

TFC 999® Salt is prepared by adding a trace of Yellow Prussiate of Soda (Sodium Ferrocyanide), a water soluble anticaking agent used in accordance with 21 CFR Sec. 172.490.

Yellow Prussiate of Soda, as an incidental, non-functional additive under 21CFR Sec. 101.100 (a) (3), is exempt from label declaration on foods incorporating the salt.

These products comply with Food Chemical Codex tolerances and federal CGMP standards. **Culinox® 999®** and **TFC 999®** are annually certified as kosher.

Chemical Properties

Sodium sulfate is the major impurity with traces of calcium carbonate and magnesium hydroxide.

	Typical	Range
¹ Sodium Chloride (%)	99.97	>99.95
Sulfate (%)	0.01	<0.02
Ca/Mg as Ca (ppm)	18	<60*
Moisture (%)	-	<0.1
Water Insolubles (ppm)	-	<20
Copper (ppm)	0.1	<0.3
Free Iron (ppm)	0.5	<1
² Sodium Ferrocyanide (ppm)	6	3 - 13

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

² Used in TFC 999® only

* <30 ppm for chemical grade

Nutrient Content (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)	2	Magnesium (mg)	nil
Chloride (g)	60.6	Potassium (mg)	3
Iodine (µg)	<100	Sodium (g)	39.3

MORTON SALT

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

Physical Properties

Plant	Bulk Density*		Mean Crystal Size
	(g/ml)	(lbs/ft ³)	(µm)
Hutchinson	1.15-1.23	72-77	400
Rittman	1.17-1.28	73-80	390
Silver Springs	1.17-1.23	73-77	350

*Loose pour.

Meets USDA No. 1 (0.5 mg) coarse sediment standard for milk and milk products (7 CFR 58.2728) using a 250g sample, equivalent to 2 ppm or less.

Production is unscreened receiving a coarse scalping of 12 mesh.

Sieve Analysis

U.S.S. Mesh	Opening Microns**	Percent Retained*			
		Hutchinson		Rittman	
		Typical	Range	Typical	Range
20	850	Tr	<8	Tr.	<9
30	600	3		2	
40	425	34	-	32	-
50	300	46		44	
70	212	16		19	
100	150	1	<6	2	<7
Pan	-	Tr		1	
		Silver Springs			
		Typical	Range		
20	850	Tr	<3		
30	600	1			
40	425	21	-		
50	300	47			
70	212	24			
100	150	6	<14		
Pan	-	1			

* On individual screens.

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

Other Plants

See PDS 100.2 (Weeks, LA and Grand Saline, TX) and PDS 100.3 (Newark, CA)

Storage/Coding

Chemically stable. Minimum cake-free life for Culinox 999 is 30 days and six months for TFC 999 if stored in cool dry area where humidity does not regularly cycle 75% rh. An open date manufacturing code is found on the sewn seam or bag face.



Industrial/Chemical

Codes

Product	Commodity Code	UPC
Culinox® 999®		
50 lb. Bags	1284	0 24600 01284 3
80 lb. Bags	1281	0 24600 01281 2
Bulk	1289	
Semi-bulk	1279	
TFC 999®		
50 lb. Bags	1312	0 24600 01312 3
80 lb. Bags	1315	0 24600 01315 4
Bulk	1314	
Semi-bulk	1585	

Packaging

50 & 80 lb. multiwall, polyethylene-lined kraft paper bags.

Unit Dimensions		
Gross Wt (lb)	L x W x H (in)	Cube (ft³)
50.5	24 x 13 x 3	0.5
80.9	28 x 16 x 3.5	0.9
Palletized*		
Units	Cube (ft³)	Gross Wt (lb)
49	43	2545
30	46	2497

* Includes 48" x 40" standard wood pallet.

Bag Label 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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