

# Fine Blending with YPS



## Product Description

### Fine Blending with YPS Granulated Salt

Fine Blending with YPS Granulated Salt is an extra-fine screened food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures. Fine Blending with YPS Granulated Salt contains Yellow Prussiate of Soda to improve caking resistance.

## Product Application

### Fine Blending with YPS Granulated Salt

This material is intended for a variety of end-uses. It is recommended for use in products requiring a very fine crystal size for uniform blending. It is particularly well-suited for liquid applications.

## Product Certifications

Cargill® Fine Blending with YPS Granulated Salt meets USDA, FDA and Food Chemicals Codex for food use.

Cargill® Fine Blending with YPS Granulated Salt is certified Kosher for Passover (OU-P) by the Orthodox Union.

## Allergen Status

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

## Storage and Shelf Life

Salt products do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Please see the following information regarding Shelf Life, Caking Resistance, and Storage conditions:

**Shelf Life:** Indefinite

**Caking Resistance:** Caking resistance varies depending on the crystal size, additives and storage conditions. End use application should be taken into consideration when determining acceptable product life in regards to caking resistance. Cargill® Fine Blending with YPS has an estimated caking resistance of 9-12 months.

**Storage Conditions:** To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

## Physical Information

### Fine Blending with YPS

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.81	100
Ca & Mg as Ca (%)		0.06	
Sulfate as SO <sub>4</sub> (%)		0.13	
Water Insolubles (%)	0	0.0017	0.01
Bulk Density (#cu/ft)	72	75	80
Bulk Density (g/l)	1155	1200	1280
Surface Moisture (%)	0	0.03	0.1
YPS (ppm)	0	5	13

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 50 Mesh Retained	0	8	15
Sieve - USS 60 Mesh Retained	0	46	
Sieve - USS 70 Mesh Retained	0	31	
Sieve - USS 80 Mesh Retained	0	10	
Sieve - USS 100 Mesh Retained	0	3	
Sieve - Retained on Pan	0	2	10

## Nutritional Information

### Fine Blending with YPS

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,220
Calcium	mg	250
Magnesium	mg	20
Iron	mg	0.1
Potassium	mg	0

Fine  
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### CONTACT

**Cargill Salt**  
P.O. Box 5621  
Minneapolis, MN 55440  
Phone: 888-385-SALT (7258)  
www.cargill.com/salt

## Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
<b>Fine Blending with YPS</b>									
50 lb. Bag	FN BLD YPS 50LB PA	100012640	49	7 tiers of 7	40 x 48 x 36	2505	0.68	26 x 13 x 3.5	0 13600 00917 5
2000 lb. Tote with liner	FN BLD YPS 2000LB MB W/L	100011219	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2000 lb. Tote with attached cuffed liner	FN BLD YPS 2000LB MB W/ATT CUFFED LNR	110033922	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A

## Why Cargill?

- Salt products are an integral part of Cargill – one of the world's largest food ingredient providers and a recognized leader in the food processing industry.
- Our products go well beyond standard and high purity salt: Our Alberger® brand, Microsized®, Premier™, CMF®, sea salts, and our sodium reduction solutions such as Potassium Pro® and FlakeSelect®, make up the most extensive product line in the Industry.
- All products are produced under HACCP manufacturing practices and audited by a third party food safety firm.
- We offer full EDI capabilities for customers who need to exchange information via Electronic Data Interchange and the only online ordering portal in the industry, www.cargillsaltstore.com.
- Cargill's nationwide distribution capabilities, combined with the best logistics and customer service specialists in the business, ensure that you get the right salt at the right time.

[www.cargillsaltstore.com](http://www.cargillsaltstore.com)

**Customer Service: (800) 377-1017**



All specifications are approximate. Please contact your broker or Cargill representative for exact specifications.

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[www.cargill.com/salt](http://www.cargill.com/salt)  
[www.cargillsaltstore.com](http://www.cargillsaltstore.com)



# Fine Blending with TCP



## Product Description

### Fine Blending with TCP Granulated Salt

Fine Blending with TCP Granulated Salt is an extra-fine screened food grade, granular, white crystalline, sodium chloride manufactured under stringent process control procedures. Fine Blending with TCP Granulated Salt contains Tricalcium Phosphate to improve caking resistance and flowability.

## Product Application

### Fine Blending with TCP Granulated Salt

This material is intended for a variety of end-uses, particularly those where alkaline earth metals (e.g., calcium and magnesium) must be kept to a minimum. It is recommended for use in products requiring a very fine crystal size for uniform blending. It is ideal for use in dry soup, cereal, flour and spice mixes, as well as for topping snack foods.

## Product Certifications

Cargill® Fine Blending with TCP Granulated Salt meets USDA, FDA and Food Chemicals Codex for food use.

Cargill® Fine Blending with TCP Granulated Salt is certified Kosher for Passover (OU-P) by the Orthodox Union.

## Allergen Status

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

## Storage and Shelf Life

Salt products do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Please see the following information regarding Shelf Life, Caking Resistance, and Storage conditions:

**Shelf Life:** Indefinite

**Caking Resistance:** Caking resistance varies depending on the crystal size, additives and storage conditions. End use application should be taken into consideration when determining acceptable product life in regards to caking resistance. Cargill® Fine Blending with TCP has an estimated caking resistance of 9-12 months.

**Storage Conditions:** To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

## Physical Information

### Fine Blending with TCP

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.81	100
Ca & Mg as Ca (%)		0.06	
Sulfate as SO <sub>4</sub> (%)		0.13	
Water Insolubles (%)	0	0.0017	0.01
Bulk Density (#cu/ft)	72	75	80
Bulk Density (g/l)	1155	1200	1280
Surface Moisture (%)	0	0.03	0.1
TCP (%)	0	1	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 50 Mesh Retained	0	8	15
Sieve - USS 60 Mesh Retained	0	46	
Sieve - USS 70 Mesh Retained	0	31	
Sieve - USS 80 Mesh Retained	0	10	
Sieve - USS 100 Mesh Retained	0	3	
Sieve - Retained on Pan	0	2	10

## Nutritional Information

### Fine Blending with TCP

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	39,220
Calcium	mg	615
Magnesium	mg	20
Iron	mg	0.1
Potassium	mg	0

Fine  
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### CONTACT

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## Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT <sup>3</sup> )	PACKAGE DIMENSIONS	GTIN
<b>Fine Blending with TCP</b>									
50 lb. Bag	FN BLD TCP 50LB PA	100012553	49	7 tiers of 7	40 x 48 x 36	2505	0.68	26 x 13 x 3.5	0 13600 00916 8
2400 lb. Tote with attached cuffed liner	FN BLD TCP 2400LB MB W/ATT CUFFED LNR	110033920	N/A	N/A	40 x 48 x 36	2455	N/A	N/A	N/A

## Why Cargill?

- Salt products are an integral part of Cargill – one of the world's largest food ingredient providers and a recognized leader in the food processing industry.
- Our products go well beyond standard and high purity salt: Our Alberger® brand, Microsized®, Premier™, CMF®, sea salts, and our sodium reduction solutions such as Potassium Pro® and FlakeSelect®, make up the most extensive product line in the Industry.
- All products are produced under HACCP manufacturing practices and audited by a third party food safety firm.
- We offer full EDI capabilities for customers who need to exchange information via Electronic Data Interchange and the only online ordering portal in the industry, www.cargillsaltstore.com.
- Cargill's nationwide distribution capabilities, combined with the best logistics and customer service specialists in the business, ensure that you get the right salt at the right time.

[www.cargillsaltstore.com](http://www.cargillsaltstore.com)

**Customer Service: (800) 377-1017**



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