



Purified Sea Salt Fine

DESCRIPTION:

FlakeSelect™ Potassium Chloride/Sea Salt 50 – 50 Fine is a precisely screened, fine, compacted, food grade, odorless, white crystalline potassium chloride and Pacific Ocean sea salt that provides 50% less sodium than regular salt and allows the addition of sea salt to the ingredient line. The blend can be used as a direct replacement for salt in food processing operations where sodium reduction is desired. FlakeSelect™ Potassium Chloride/Sea Salt can enable sodium reduction up to 50% while maintaining many of the functionalities of salt.

ORGANOLEPTIC PROPERTIES:

FlakeSelect™ Potassium Chloride/Sea Salt 50 – 50 Fine has a characteristic saline taste with a slight bitterness and may exhibit a slight halogen odor upon warming.

COMPLIANCE:

FlakeSelect™ Potassium Chloride/Sea Salt 50 – 50 Fine is of food grade quality and is Generally Recognized as Safe (GRAS) for its intended use. This product meets Food Chemical Codex requirements and is not intended for pharmaceutical use.

ADDITIVES:

FlakeSelect™ Potassium Chloride/Sea Salt 50 – 50 Fine may contain up to 2.0% Tricalcium Phosphate (TCP) which is added as a free-flowing agent in accordance with 21CFR 182.1217. When this salt is incorporated into a food product, the additive is considered incidental, non-functional and exempt from label declaration under 21CFR 101.100(a)(3).

APPLICATIONS:

FlakeSelect™ Potassium Chloride/Sea Salt 50 – 50 Fine is intended for a variety of food processing applications, including control of fermentation in yeast-raised baked goods, incorporation as a dough salt for cracker manufacture, blending with spices, seasonings, soup bases and gravy mixes, and extraction of salt soluble proteins in sausage manufacture. It is especially well suited for processes requiring rapid solubility.

PACKAGING AND STORAGE:

FlakeSelect™ Potassium Chloride/Sea Salt 50 – 50 Fine is available in 50lb. multiwall Kraft containers, which incorporate a polyethylene film liner for added moisture protection. It is also available in woven polypropylene mini-bulk bags with polyethylene liners. To improve caking resistance, the product should be stored in a dry, covered area.

METHODS OF ANALYSIS:

Methods of analysis are taken from the Association of Official Analytical Chemists (AOAC) Official Methods of Analysis, Cargill, and the Food Chemical Codex 6th Edition.

The Cope Company Salt

549 West Roseville Road

Toll Free: (800) 724-9916

(717) 390-8580

(717) 390-8586 (fax)

OTHER PROPERTIES:

FlakeSelect™ Potassium Chloride/Sea Salt 50 – 50 Fine contains no known allergens, and exhibits virtually no microbiological activity.

CHEMICAL ANALYSIS:

Component	Units	Typical	Specification
Potassium Chloride ¹	%	50	48 - 52
Sodium Chloride	%	50	48 - 52
Surface Moisture ²	%	0.02	0.1 max.
Tricalcium Phosphate	%	1.25	2.0 max.

¹By difference of impurities.

²110°C for 2 hours.

SIEVE ANALYSIS:

U.S.S. Mesh	Opening Inches	Opening Microns	Typical	Specification
40	0.0165	420	TBD	10 max
50	0.0117	300	TBD	-
70	0.0083	210	TBD	-
100	0.0059	150	TBD	-
Thru 100 or on pan	-	-	TBD	10 max.

* reported as percent retained on.

BULK DENSITY:

Parameter	Typical	Specification
Pounds per Cubic Foot	TBD	50 - 70
Grams per Liter	TBD	800 - 1120

Note: Bulk Density is reported as loose (uncompacted).

