

Why use Sea Salt?

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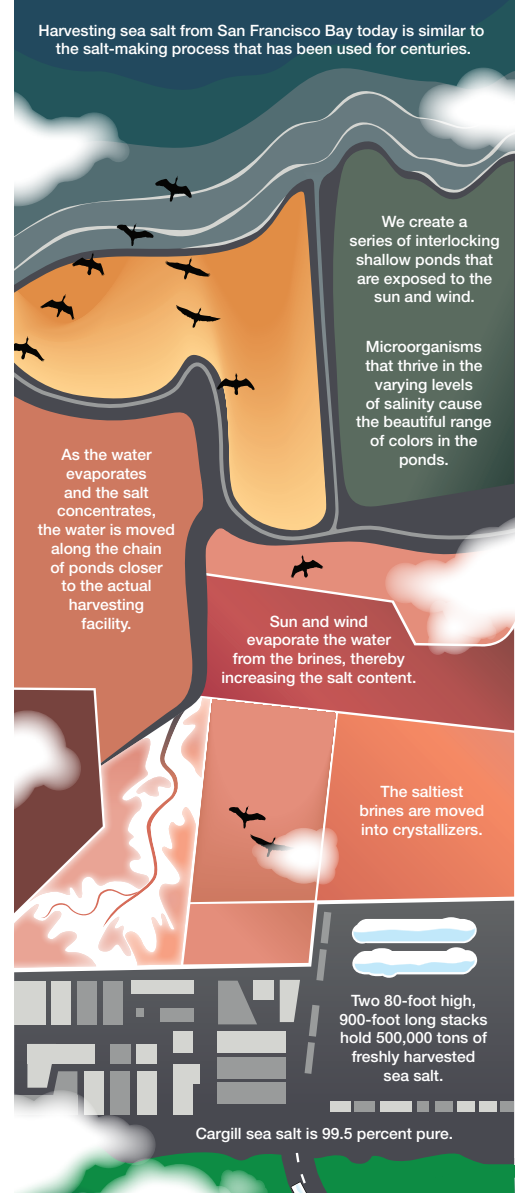
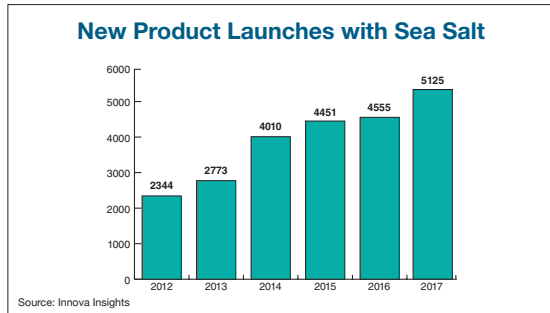
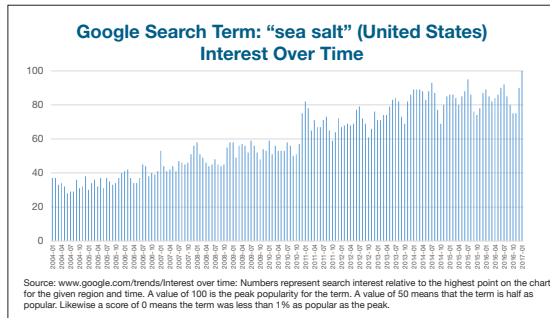
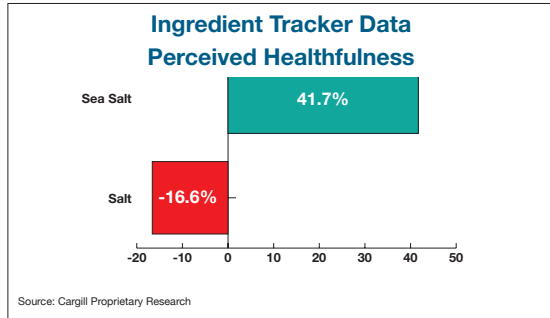
The popularity of sea salt has opened up great opportunities for the food processing industry. In addition, the steady increase in consumer interest means this trend is here to stay.

Consumers believe sea salt is more “natural” and delivers more taste than regular table salt. Many consumers will pay a premium price for foods containing sea salt, because these products are perceived to be healthier and have an “artisan” appeal.¹

The top sea salt items purchased are chips, nuts and soups. But as the sea salt trend continues to gain steam, its applications are expanding fast. Sea salt can be used in any food processing application from canned vegetables or sauces to cheeses and meats. It's particularly appropriate for products that are being refreshed or marketed to savvy health-conscious consumers. A sophisticated package redesign and the words “sea salt” can reach a new audience.

Cargill offers the largest sea salt portfolio of any domestic manufacturer, with varieties ranging from powder to untreated to extra coarse.

¹ Cargill Proprietary Research



Cargill Sea Salts are:

- Natural
- Non-GMO*
- Label Friendly*
- Kosher for Passover
- Domestically Sourced - Product of USA

*Non-GMO Standard (EU Standard and Non-GMO Project) applies to Purified Sea Salts
 *Natural products include Sea Salt Topping and Sea Salt Extra Coarse Topping

Cargill's Sea Salt Portfolio

Purified Sea Salt

A food grade, granular, white crystalline sea salt made by evaporating the brine made from sea salt harvested from the Pacific Ocean. It is intended for general table and cooking use, as well as direct application in foods manufactured by the various food processing industries. Contains magnesium carbonate to improve caking resistance and flowability.

Purified Sea Salt with YPS

A food grade, granular, white crystalline sea salt made by evaporating the brine made from sea salt harvested from the Pacific Ocean. It is intended for a variety of end-use applications, particularly for use in dry salt dispensing and brining applications. Food uses include, baking, cheese manufacturing and meat processing. Contains Yellow Prussiate of Soda (YPS) to improve caking resistance.

Purified Sea Salt Untreated

A food grade, granular, white crystalline sea salt made by evaporating the brine made from sea salt harvested from the Pacific Ocean. This product contains less than 50 ppm of calcium and magnesium. Food uses include the manufacturing of mayonnaise, salad dressing, margarine, conventional churn butter, canning delicate vegetables such as peas, lima beans, and tomatoes, and canning high acid and pickled vegetables. Contains no anticaking or free flowing additives or conditioners.

Purified Sea Salt Blending

A food grade, granular, white crystalline sea salt made by evaporating the brine made from sea salt harvested from the Pacific Ocean. Finer than our Purified Sea Salt, It is intended for food uses including, baking, cheese manufacturing and meat processing. Contains magnesium carbonate to improve caking resistance and flowability.

Purified Sea Salt Fine

An extra fine screened food-grade sea salt harvested from the Pacific Ocean. 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. Contains Tricalcium Phosphate (TCP) to improve caking resistance.

Purified Sea Salt Powder

A food-grade, pulverized, white crystalline sea salt harvested from the Pacific Ocean. It is recommended for use in products requiring extremely fine sizing for blending. It is also ideal for use in dry soup, cereal, flour and spice mixes, as well as for topping snack foods. Contains Tricalcium Phosphate (TCP) to improve caking resistance.

Sea Salt Extra Coarse Topping

A food grade, tightly screened sea salt harvested from the Pacific Ocean. It is made by channeling ocean water into ponds and allowing the sun and wind to evaporate it naturally. It is intended for a variety of food processing applications that are not sensitive to minor inclusions of calcium and magnesium. Contains no anticaking or free-flowing additives or conditioners.

Sea Salt Topping

A food grade, fine-screened sea salt harvested from the Pacific Ocean. It is made by channeling ocean water into ponds and allowing the sun and wind to evaporate it naturally. It is intended for a variety of food processing applications including topping pretzels, crackers and wafers and processing tomato products. Contains no anticaking or free-flowing additives or conditioners.

FlakeSelect®

FlakeSelect® is an innovative product that leverages Cargill's patent-pending compacting technology to combine and agglomerate ingredients. The resulting particles are homogeneous, low in bulk density, highly soluble and provide superior adherence for topical applications as compared to dry blended or granulated products. Available using sea salt, potassium chloride, and a combination of the two in four different screen sizes.

Sea Salt

CONTACT

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