

With more than 14,000 known uses for salt... from kitchen to cleaning to health & beauty aids, it is truly a 'key' ingredient. Its inherent characteristics allow a wide range of functional applications within the food processing industry: Salt is one of the most effective flavor enhancer... it improves the texture and color of products... and serves as a preservative; increasing product stability for a longer shelf life.



Primary Use Salt Matrix for Food Processing



There's More Than Just What's In The Bag...

Just as choosing the right salt can mean success or failure in your food processing applications, working with the right salt company can have the same impact. At Cargill Salt, we understand the importance of both quality product and partnership... and demonstrate this impact every day.

We call it the "Total Value Package" — Service Quality, Product Quality and Total Cost. Our integrated team of specialists are in place to focus on meeting and exceeding your needs and expectations.

Technical expertise, a relentless commitment to service, unmatched resourcefulness and dedication to your business is what separates food business partners like Cargill Salt from other suppliers.

And there's more...

- Integral part of the world's largest food ingredient company
- Recognized leader in the food processing/business-to-business industry
- EDI capabilities
- All food grade facilities adhere to American Institute of Baking (AIB) guidelines and all food products are produced under a stringent Hazard Analysis Critical Control Point (HACCP) program
- National distribution

Cargill offers one of the broadest lines of salt products available to the food processing industry.

The shape of our Alberger® brand salt crystals, along with its increased surface area and low bulk density, combine to offer a measurable advantage in terms of blendability, adherence, solubility, sodium reduction capability and absorption. Cargill Salt Standard and High Purity Granulated products, Premier™ Flake salts, Flour and Specialty salts, Microsized®, CMF® brand of reduced calcium and magnesium salts, Antioxidant, and Sea Salt completes this extensive line of food grade products suitable for almost any application.

This guide is intended as a quick reference in selecting the right Cargill Salt product for your particular application. For more detailed specifications or to speak with a technical or sales professional, call us at 1-888-358-SALT (7258).

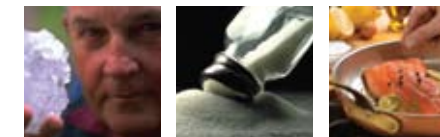


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