

One of CIFT's Dinner Sponsors!

Dinner Meeting Sponsored: Oct. 11, 2010

Morton Salt

America's Salt Experts

With over 160 years of experience, Morton Salt is the North American authority on salt and leading producer of salt for food processing, grocery, water softening, ice control, agricultural and industrial uses. Morton Salt has one of the most recognizable brand icons in the salt industry—the Morton[®] Umbrella Girl.

Salt Solutions

We produce over 50 food grade salt products that comply with Food Chemicals Codex tolerances and CGMP standards. Our reliable and innovative salt products include:

• Star Flake[®] Dendritic Salt -- A porous cube salt that has a low bulk density and a fast dissolving rate. Used in seasoning blends, bakery mixes and as a snack topping.

• Culinox[®] 999[®] Salt -- High purity salt that is 99.95% NaCl with low calcium/magnesium. Intended for salad dressings, margarine and processed meats/poultry.

• New California Pure Sea Salts -- Natural sea salt that is harvested from the San Francisco Bay. Coarse and Medium particle sizes are available for grinders, seasonings and as a cracker topping.

Morton Salt is also a food industry leader in sodium reduction and offers a variety of sodium reduction solutions, including:

- Morton® Lite Salt® Mixture, a 50/50 blend of salt and potassium chloride
- USP/FCC Potassium Chloride
- FCC Potassium Chloride, with magnesium carbonate

Morton Is Committed to Customers

Morton's sales force is a diverse group of technical experts including food technologists and chemical engineers. They are also supported by a seasoned staff of R&D scientists and can provide assistance in materials handling, applications, specification development and sodium reduction.

Morton. No One Knows Salt Like We Do.™

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