Morton

682642 - Morton® Coarse Kosher Salt Food Service (3lbs)

Morton® Food Service Kosher has long been enjoyed by chefs for its taste, texture and ease of use. It is considered a fundamental ingredient for restaurant and foodservice establishments that can be used to bring out the natural flavors of a wide variety of dishes. The coarse texture of Morton Kosher Salt makes it easy to grab and sprinkle just the perfect amount, allowing you ...



MARKETING

Coarse Salt Flakes - These coarse, flat flakes are larger than regular table salt crystals, making them easy to pinch for measuring and sprinkling. Aluminum spout allows for controlled pouring and is recloseable. Stackable and easy to store. Other Applications include - brining poultry, rimming margarita glasses, seasoning grilled meats and vegetables, roasting, and preparing marinades and rubs

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Nutrition Facts

1133 Servings per container	
Serving Size	1/4 tsp
Amount Per Serving Calories	0
%	Daily Value*
Total Fat 0 mg	0%
Saturated Fat 0 mg	0%
Trans Fat 0 mg	
Cholesterol 0 mg	0%
Sodium 480 mg	21%
Total Carbohydrates 0 mg	0%
Dietary Fiber 0 mg	0%
Total Sugars 0 mg	
Includes 0 mg Added Sugars	0%
Protein 0 mg	
Vitamin D 0 mg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%
* The % Daily Values (DV) tells you how much a nutrient in a s contributes to a daily diet. 2,000 calories a day is used for ge advice.	

PRODUCT SPECIFICATIONS

Code			Dist Prod Code			GTIN				Calculated Pack		
F117020000B 682642			682642	10024600017029				12 x 3#				
Brand	Brand Brand Owner				GPC Description							
Morton	Morton Morton Salt				Extracts/Salt/Meat Tenderisers (Shelf Stable)							
Gross Weight Net V			eight	Case/	ght	Country Of Origin		Kosher	Child Nutrition			
39.3 LBR		36 L	BR		No			US, CN		Yes	No	
Shipping												
Length	Wi	dth	Hei	ght '	Volume	TIxF	11	I Shelf Life		fe Storage Temp From/To		
15.75 INH	12.12	5 INH	7.125	INH	0.83 FTQ	12x1	L	999 Day	s 32 FAH / 99 FAH		H / 99 FAH	
Traceability Regulation												
Regulation Type Code		e I	Regulatory Trac Act			ade Item Regulation Compliant			Regulation Restrictions and Descriptors			
N/A			N/A			N/A		N/A				

HANDLING SUGGESTIONS

Store in a dry, cool place.

ALLERGENS

 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, N = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ NI = {\rm 'No \ Info'} \end{array}$

🝈 Milk - N	🕥 Peanuts - N
🔘 Eggs - N	(iii) Tree - N
🛞 Soybean - N	🔊 Fish - N
🋞 Wheat - N	🛞 Shellfish - N

() Shellfish - NI

(Sesame - N Crustaceans - N (1)

(!) Mustard - N (!) Molluscs - N

INGREDIENTS

Salt, Yellow Prussiate of Soda (Anti-Caking Agent)

Last Saved: 25 April 2025 | Printed: 03 August 2025

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PREPARATION & COOKING SUGGESTIONS

SERVING SUGGESTIONS

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MORE INFORMATION

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Ready to Eat

Salt's rate of use is dependent upon its specific application.

NUTRITIONAL ANALYSIS

Calories	0	Total Fat	0 mg	Sodium	480 mg
Protein	0 mg	Trans Fat	0 mg	Calcium	0 mg
Total Carbohydrates	0 mg	Saturated Fat	0 mg	Iron	0 mg
Sugars	0 mg	Added Sugars	0 mg	Potassium	0 mg
Dietary Fiber	0 mg	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)	0	Vitamin D	0 mg	Thiamin	
Vitamin A (RE)	0	Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

KOSHER

YES

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