

Diamond Crystal 37588 - **Kosher Salt**



Professional Chefs Prefer Diamond Crystal Kosher Salt, As Our Salt Crystals Have A Pure, Clean Taste And Are Fragile Enough To Crush Between Fingers For Precise Seasoning Control.



* Benefits

Diamond Crystal Kosher Salt Was Developed In 1886 Using A Proprietary Evaporation Process Which Created Unique, Hollow, Multi-Faceted Salt Crystals. Today, Professional Chefs Prefer Diamond Crystal Kosher Salt, As Our Salt Crystals Have A Pure, Clean Taste And Are Fragile Enough To Crush Between Fingers For Precise Seasoning Control. Ready_To_Eat - Used To Salt Food

Ingredients	A Allergens
Salt	Free From: Continue Continue

Nutrition Facts

Servings per Container 1944 0.7g Serving size

Amount per serving

Calories	0
% Dai	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
	0%
Iron 0mg	0%
Potassium 0mg	070

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

The Product Should Be Stored In A Dry, Covered Area At Humidity Below 75%

Serving Suggestions

Ready_To_Eat - Used To Salt Food

Prep & Cooking Suggestions

Ready_To_Eat - Used To Salt Food



Product Specifications

Brand			Manufact	urer	Prod	uct (Category
Diamond Crystal		I	Dot Foo	ds	Grocery		
		CDC	"	TINI	Dark		Do

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	741576	37588	50013600020014		9/3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
27.77lb	27lb	United States	Yes	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
15.8in	9.8in	9.9in	0.89ft3	12x5	45days	60°F / 77°F	





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Nutrition Analysis - By Measure

Calories	0	Total Fat	0g	Sodium	280mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates•••	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images								

