



## BREAD SALT

A salt with a high mineral content that helps feed the yeast in a rising bread loaf.

Excellent for use in all baking.

**1915**

**© NET WT 16 OZ (1 LB) 454g**

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KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfLOUR.com | 800.827.6836

# Nutrition Facts

Serving Size 1/4 teaspoon (1.4g)  
Servings Per Container about 324

## Amount Per Serving

**Calories** 0      **Calories from Fat** 0

**% Daily Value\***

**Total Fat** 0g      **0%**

Saturated Fat 0g      **0%**

Trans Fat 0g

**Cholesterol** 0mg      **0%**

**Sodium** 530mg      **22%**

**Total Carbohydrate** 0g      **0%**

Dietary Fiber 0g      **0%**

Sugars 0g

## Protein 0g

Vitamin A 0%      • Vitamin C 0%

Calcium 0%      • Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

# BREAD SALT

Looking for recipes  
using this product?

Visit the recipe archives  
at [kingarthurfLOUR.com](http://kingarthurfLOUR.com).

Produced on equipment that also  
processes eggs, milk, soy, wheat,  
almonds, hazelnuts, pecans, walnuts,  
and coconut.

Store cool and dry.

INGREDIENTS: SEA SALT.

1915B01B

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