Alberger® Fine Flake Supreme



Product Description

Alberger® Fine Flake Supreme Salt

Cargill Alberger® Fine Flake Supreme Salt is a high purity, food grade, natural crystalline, fine flake sodium chloride manufactured under stringent process control procedures by Cargill's exclusive Alberger process. It contains Yellow Prussiate of Soda and Glycerin to improve caking resistance.

Product Application

This material is intended for a variety of end-uses. Food uses include but are not limited to: meats, soups, sauces, bases, confectionary, seasoning blends, topical applications, powdered beverages, baked goods & doughs, and natural cheeses.

Product Certifications

Cargill® Alberger® salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Alberger® salts are certified Kosher for Passover (OU-P) by the Orthodox Union, with the exceptions of Alberger® Fine Flake Iodized, Alberger® Shur-Flo® Fine Flake, and Alberger® Shur-Flo® Fine Flour salts, which are certified Kosher (OU).

Cargill® Alberger® salts are certified Halal.

Allergen Status

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

Storage and Shelf Life

Salt products will not spoil or support pathogenic growth. Please see the following information regarding shelf life and storage conditions:

Shelf Life: 5 years when stored in optimal conditions.

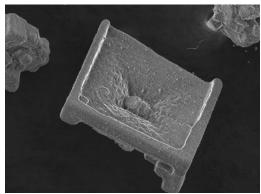
Storage Conditions: To improve caking resistance, product should be stored in ambient condition andin a dry, covered area at humidity below 75%.

Physical Information

Alberger® Fine Flake Supreme Salt

PHYSICAL	MIN	TARGET	MAX	
NaCl (%)	99.8	99.86	100	
Ca & Mg as Ca (%)		0.04		
Sulfate as SO4 (%)		0.06		
Water Insolubles (%)	0	0.003	0.01	
Bulk Density (#cu/ft)	51	57	60	
Bulk Density (g/l)	815	915	960	
Surface Moisture (%)	0	0.03	0.1	
YPS (ppm)		5	13	
Glycerin (ppm)		350		

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 40 Mesh Retained	0	2	10
Sieve - USS 50 Mesh Retained		15	
Sieve - USS 70 Mesh Retained		31	
Sieve - USS 100 Mesh Retained		27	
Sieve - Retained on Pan	0	25	30



Crystals under electron microscope.



Nutritional Information

Alberger® Fine Flake Supreme Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT			
Sodium	mg	39,300			
Calcium	mg	14			
Magnesium	mg	1			
Iron	mg	0.2			
Potassium	mg	0			

CONTACT

Cargill Salt P.O. Box 5621 Minneapolis, MN 55440 Phone: 888-385-SALT (7258) www.cargill.com/salt

Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT²)	PACKAGE DIMENSIONS	GTIN
Alberger® Fine Flake Supreme Salt									
50 lb. Bag	ALB SUPRM FN FLK 50LB PA	100012486	49	7 tiers of 7	40 x 48 x 42	2525	1.13	26.5 x 13.5 x 5.5	0 13600 84240 6
2000 lb. Tote no liner	ALB SUPRM FN FLK 2000LB MB N/L	110004060	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2000 lb. Tote with attached liner	ALB SUPRM FN FLK 2000LB MB W/ATT CUFFED	130010834	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2000 lb. Tote with attached liner Chep Pallet	ALB SUPRM FNFLK 2000LB MBW/ATT CUF LR CH	130011114	N/A	N/A	40 x 48 x 36	2065	N/A	N/A	N/A

Why Cargill?

- Salt products are an integral part of Cargill one of the world's largest food ingredient providers and a recognized leader in the food processing industry.
- Our products go well beyond standard and high purity salt: Our Alberger® brand, Microsized®, Premier™, CMF®, sea salts, and our sodium reduction solutions such as Potassium Pro® and FlakeSelect®, make up the most extensive product line in the Industry.
- All products are produced under HACCP manufacturing practices and audited by a third party food safety firm.
- We offer full EDI capabilities for customers who need to exchange information via Electronic Data Interchange and the only online ordering portal in the industry, www.cargillsaltstore.com.
- Cargill's nationwide distribution capabilities, combined with the best logistics and customer service specialists in the business, ensure that you get the right salt at the right time.

www.cargillsaltstore.com

Customer Service: (800) 377-1017

All specifications are approximate. Please contact your broker or Cargill representative for exact specifications.

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