



## Product Description

### Alberger® Fine Prepared Flour Salt

Cargill Alberger® Fine Prepared Flour Salt is a high purity, food grade, natural crystalline, fine screened sodium chloride manufactured under stringent process control procedures by Cargill's exclusive Alberger process. It contains Tricalcium Phosphate to improve caking resistance.

## Product Application

This material is intended for a variety of end-uses. Food uses include but are not limited to: snacks, baked goods, seasoning blends, baking mixes, butters & spreads, and cereals.

## 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 do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Please see the following information regarding Shelf Life, Caking Resistance, and Storage conditions:

**Shelf Life:** Indefinite

**Caking Resistance:** Caking resistance varies depending on the crystal size, additives and storage conditions. End use application should be taken into consideration when determining acceptable product life in regards to caking resistance. Cargill® Alberger® Fine Prepared Flour Salt has an estimated caking resistance of 9-12 months.

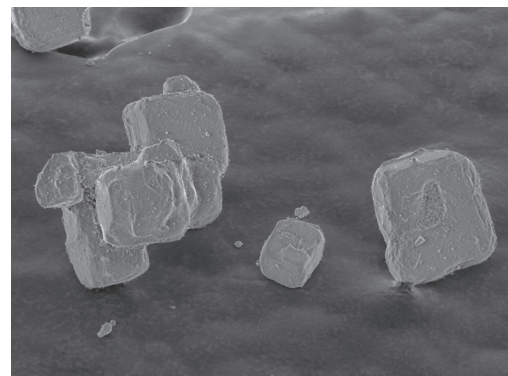
**Storage Conditions:** To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

## Physical Information

### Alberger® Fine Prepared Flour Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.86	100
Ca & Mg as Ca (%)		0.04	
Sulfate as SO4 (%)		0.13	
Water Insolubles (%)	0	0.003	0.01
Bulk Density (#cu/ft)	58	61	63
Bulk Density (g/l)	930	975	1010
Surface Moisture (%)	0	0.03	0.1
TCP (%)		1	2
TCP expressed as P2O5 (mg/kg)	0		10,000

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	0	4	5
Sieve - USS 100 Mesh Retained		27	
Sieve - USS 140 Mesh Retained		37	
Sieve - USS 200 Mesh Retained		21	
Sieve - Retained on Pan	0	12	25



Crystals under electron microscope.

## Nutritional Information

### Alberger® Fine Prepared Flour Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,900
Calcium	mg	400
Magnesium	mg	5
Iron	mg	0.7
Potassium	mg	6.5

Alberger® Fine Prepared Flour Salt

## CONTACT

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## Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
<b>Alberger® Fine Prepared Flour</b>									
50 lb. Paper Bag	ALB FINE FLR PREP 50LB PA	100012744	49	7 tiers of 7	40 x 48 x 40	2505	.98	26 x 13 x 5	0 13600 84260 4
20 kg Poly Bag for export	ALB FN PREP FLR 20KG PE 50 2/25P EX CH	110014803	50	10 tiers of 5	40 x 48 x 48	2345	.81	27 x 13 x 4	0 13600 84262 8
1700 lb. Tote no liner	ALB FN PREP FLR 1700LB MB N/L	100011527	N/A	N/A	40 x 48 x 36	1755	N/A	N/A	N/A
2000 lb. Tote with attached liner	ALB FN PREP FLR 2000LB MB W/ATT CUFF LNR	130010848	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2000 lb. Tote no liner	ALB FN PREP FLR 2000LB MB N/L	110017773	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2200 lb. Tote with liner	ALB FN PREP FLR 2200LB MB W/L	100011188	N/A	N/A	40 x 48 x 36	2255	N/A	N/A	N/A
1000 kg Tote with attached liner for export Chep	ALB FN PREPFLR 1000KG MB W/ATT CUF EX CH	130010934	N/A	N/A	40 x 48 x 36	1029 kg	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 product portfolio goes 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®, give us an extensive salt product portfolio.
- Our manufacturing facilities are 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](http://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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