

Alberger® Flake Salt



Product Description

Alberger® Flake Salt

Cargill Alberger® Flake Salt is a high purity, food grade, natural crystalline, coarse flake Sodium chloride manufactured under stringent process control procedures by Cargill's exclusive Alberger process. It contains no anticaking or free-flowing additives or conditioners.

Product Application

This material is recommended for use in curing natural cheeses, preparing sauerkraut, in seasoning blends, curing natural casings, in cured meat products and as an ingredient in detergent blends.

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).

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® Salts without additives have an estimated caking resistance of 4-8 months.

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

Physical Information

Alberger® Flake Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.86	100
Ca & Mg as Ca (%)		0.04	
Sulfate as SO ₄ (%)		0.1	
Water Insolubles (%)	0	0.0025	0.01
Bulk Density (#cu/ft)	40	45	50
Bulk Density (g/l)	640	720	800
Surface Moisture (%)	0	0.03	0.1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 20 Mesh Retained			5
Sieve - USS 30 Mesh Retained		3	
Sieve - USS 40 Mesh Retained		42	
Sieve - USS 50 Mesh Retained		33	
Sieve - USS 70 Mesh Retained		10	
Sieve - Retained on Pan	0	12	20

Nutritional Information

Alberger® Flake 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

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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
Alberger® Flake Salt									
50 lb. Bag	ALB FLK 50LB PA	100012499	49	7 tiers of 7	40 x 48 x 42	2505	1.56	20.25 x 19.75 x 6.75	0 13600 82439 0
2300 lb. Tote	ALB FLK 2300LB MB W/L	100011186	N/A	N/A	40 x 48 x 36	2355	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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www.cargill.com/salt
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