

# Alberger® Shur-Flo® Fine Flour



## Product Description

### Alberger® Shur-Flo® Fine Flour Salt

Cargill Alberger® Shur-Flo® Fine 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 Yellow Prussiate of Soda, Glycerin and Sodium Silicoaluminate to improve caking resistance, dust control and free-flowing.

## 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 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.

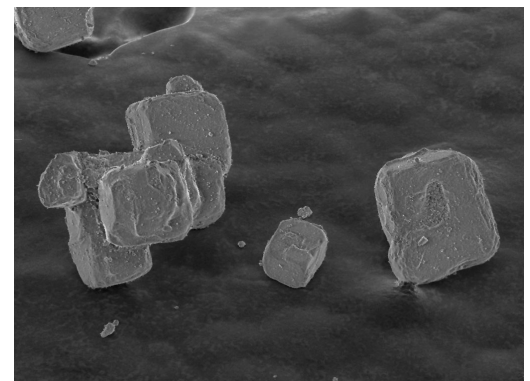
**Storage Conditions:** To improve caking resistance, product should be stored in ambient condition and in a dry, covered area at humidity below 75%.

## Physical Information

### Alberger® Shur-Flo® Fine Flour Salt

| PHYSICAL                       | MIN  | TARGET | MAX  |
|--------------------------------|------|--------|------|
| NaCl (%)                       | 99.8 | 99.86  | 100  |
| Ca & Mg as Ca (%)              |      | 0.04   |      |
| Sulfate as SO <sub>4</sub> (%) |      | 0.06   |      |
| 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  |
| YPS (ppm)                      | 0    | 5      | 13   |
| Glycerin (ppm)                 |      | 800    |      |
| Sodium Silicoaluminate (%)     |      | 0.3    | 2    |

| 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® Shur-Flo® Fine Flour Salt

| NUTRITIONAL COMPONENT | UNITS | AMOUNT PER 100 GRAMS OF INGREDIENT |
|-----------------------|-------|------------------------------------|
| Sodium                | mg    | 39,150                             |
| Calcium               | mg    | 15                                 |
| Magnesium             | mg    | 1                                  |
| Iron                  | mg    | 0.4                                |
| Potassium             | mg    | 0                                  |

## CONTACT

Cargill Salt  
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Phone: 888-385-SALT (7258)  
[www.cargill.com/salt](http://www.cargill.com/salt)

## Product Configuration

| PRODUCT NAME                        | SAP DESCRIPTION                          | SAP NUMBER | PALLET COUNT | PALLET PATTERN | PALLET DIMENSION | PALLET WEIGHT (LB) | PACKAGE CUBE (FT <sup>3</sup> ) | PACKAGE DIMENSIONS | GTIN            |
|-------------------------------------|--|------------|--------------|----------------|------------------|--------------------|---------------------------------|--------------------|-----------------|
| Alberger® Shur-Flo® Fine Flour Salt |  |            |              |                |                  |                    |                                 |                    |                 |
| 50 lb. Bag                          | ALB SHUR-LO FLR 50LB PA                  | 100012491  | 49           | 7 tiers of 7   | 40 x 48 x 40     | 2505               | .98                             | 26 x `13 x 5       | 0 13600 84404 2 |
| 2250 lb. Tote with attached liner   | ALB SHUR-FLO FN FLR 2250LB MB W/ATT CUFF | 130011134  | N/A          | N/A            | 40 x 48 x 36     | 2305               | 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](http://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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