



Alberger[®] flour salt

Flour-fine salt — when control, coverage & efficiency matter most.

From salty snacks to prepared meals, bakery icings to breakfast cereals, Alberger[®] flour salt helps your flavor, performance and sodium reduction goals take shape in applications.

The Alberger shape makes all the difference

Its unique crystalline shape provides increased surface area and lower bulk density than granulated salt of similar particle size, delivering distinct advantages for your process and products.

- **Delicious salty flavor:** Our fastest-dissolving Alberger[®] salt granulation delivers immediate salty impact in a wide range of applications.
- **Optimized performance:** Exceptional adherence provides consistent coverage & reduces fall-off in topical applications; lower bulk density helps dry ingredients blend more efficiently & remain uniformly distributed; rapid dissolution supports flavor delivery & process efficiency in wet systems like sauces & dressings.¹
- **Label-friendly sodium reduction,** achieving great, salty taste while using less salt in formulation.¹



Flavor impact



Supports sodium reduction



Processing performance



Alberger[®] Flour Salt

Where flavor, performance & sodium reduction take shape in formulation.

Deliver a consistent sensory experience with the performance benefits of Alberger® salt. It dissolves faster,¹ delivering a strong salty flavor burst in topical applications. While its low bulk density, rough surface and consistent particle size ensure even blendability in product formulation.

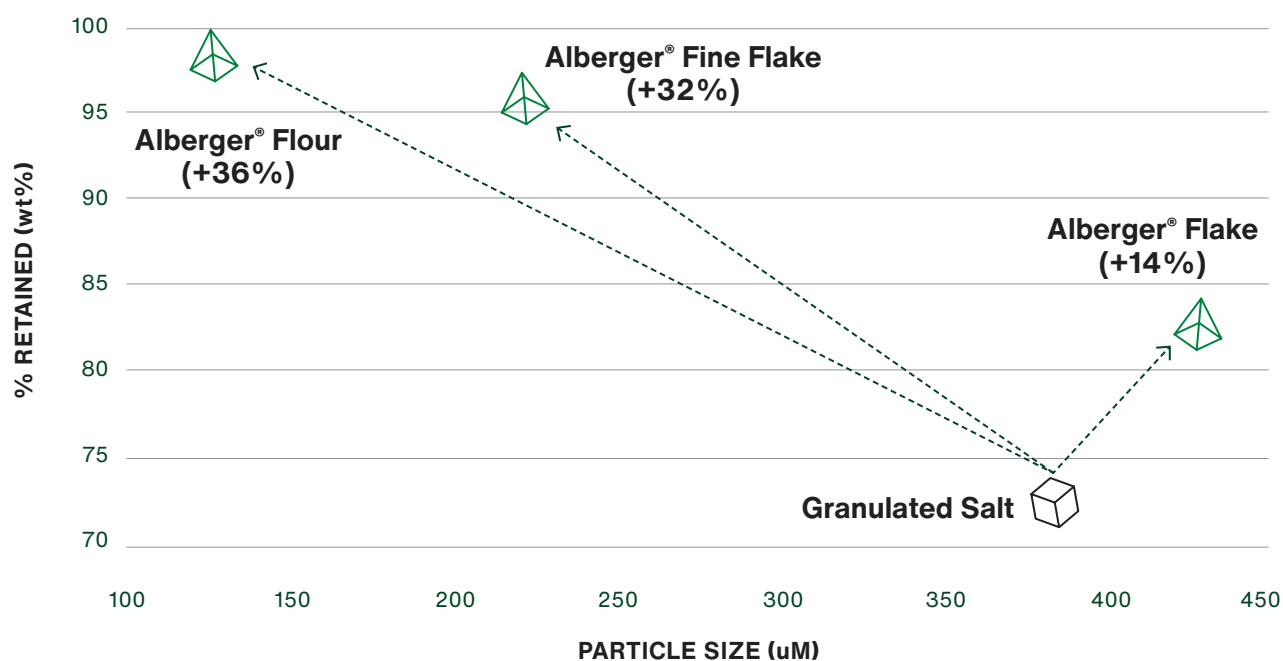
This means you can achieve the flavor and function you demand from your formulations while also lowering the sodium content by using less salt in applications.

Alberger® flour salt: Exceptional adherence minimizes waste

Cargill research has shown that the increased surface area, rough surface and smaller particle size of Alberger® flour salt improves adhesion on snacks.

The results: Salt adherence in topical applications is driven by particle shape and size. The unique properties of Alberger® flour salt can result in 36% increased retention vs. granulated salt, which helps reduce fall-off / waste.

Measurably greater adhesion vs. granulated salt



Source: Cargill internal physical property comparison on specific applications. Results may vary.

Cargill products

	Properties	Functional Benefits ¹
Alberger® flour salt	Unique, hollow pyramid crystal shape Tiny crystals result in very large surface area 21% lower bulk density than granulated salt ² Dissolves 6x faster than granulated salt ² 36% greater adherence than granulated salt ² Additive-free Kosher & Halal certified Ultra-fine flake: max. 5% retained on 70 mesh Available in 50-lb. bag, 1,700-lb. or 2,000-lb. tote	Faster dissolution provides homogeneous flavor distribution & smooth texture while minimizing undissolved particles in wet systems Dissolves rapidly for immediate salty flavor impact Supports uniform dispersion in topical applications, seasoning blends & extruded doughs Dramatically improved adherence helps minimize waste in topical applications Delivers salty flavor while using less salt, which can help reduce sodium content in applications
Alberger® Shur-Flo® flour salt	Contains Yellow Prussiate of Soda, sodium silicoaluminate & glycerin for anti-caking, dust control & consistent flow	
Alberger® prepared flour salt	Contains tricalcium phosphate for consistent flow	

Applications



Snacks /
cereals



Seasonings



Bakery



Ready meals



Dressings /
sauces



Meats



Confectionery



Dairy



Canning

See your flavor, performance, and sodium reduction goals take shape with the superior solution: Alberger® salt.

To learn more, contact your Cargill representative or visit cargill.com/alberger-salt.

¹ Performance comparisons are relative to granulated salt.

² Data is directional and based on internal Cargill testing. Results may vary depending on application.

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