



# Alberger® coarse topping flake salt

Delivers bold flavor & reliable performance in blended & processed systems.

From savory seasonings to craveable snacks, artisanal cheeses to succulent meats, Alberger® coarse topping flake 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, delivering distinct advantages for your process and products.

- **Delicious salty flavor**, with faster dissolution<sup>1</sup> driving salty flavor impact.
- **Optimized performance**, with superior blendability for even dispersion & stable integration in dry seasonings & ingredient blends; rapid dissolution supporting reliable performance in meat binding & cheese processing.<sup>1</sup>



**Processing performance**



**Flavor impact**



**Label-friendly solution**



Alberger® Coarse

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

Deliver a consistent sensory experience with the performance benefits of Alberger® salt. It dissolves faster,<sup>1</sup> 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® coarse topping salt: More consistent & stable distribution

Comparing seasoning blends with similar weights, the blend with Alberger® coarse salt exhibits higher volume, more even blending and minimal separation with enhanced visual appeal.

**Why it works:** Alberger® coarse salt’s low bulk density helps dry ingredients blend more evenly and stay uniformly distributed over time.



Granulated salt      Alberger® coarse

## Cargill products

|                                     | Properties                                                                                                                                                                                                                                                                                         | Functional Benefits <sup>1</sup>                                                                                                                                                                           |
|-------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Alberger® coarse topping flake salt | Unique, hollow pyramid crystal shape<br>51% lower bulk density than granulated salt <sup>2</sup><br>Dissolves 1.6x faster than granulated salt <sup>2</sup><br>Additive-free<br>Kosher & Halal certified<br>Coarse flake: max. 10% retained on 16 mesh<br>Available in 50-lb. bag or 1,200-lb tote | Consistent blendability & distribution for uniform seasoning integration<br>Fast dissolution provides a clean, salty burst of flavor<br>Improves moisture control & texture development in meats & cheeses |

## Applications



Seasonings



Bakery



Snacks



Cheeses



Meats



Toppings

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](https://cargill.com/alberger-salt).

<sup>1</sup> Performance comparisons are relative to granulated salt.  
<sup>2</sup> Data is directional and based on internal Cargill testing. Results may vary depending on application.

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