



Alberger® fine flake salt

High-performance flakes offer versatility across applications.

Perfectly seasoned snacks. Beautifully browned bakery. Smoothly blended sauces. For every process on your line, Alberger® fine 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:** Faster dissolution¹ enhances flavor impact with a salty burst on the tongue.
- **Optimized performance:** Superior adherence offers more consistent seasoning pickup & less fallout in topical applications; uniform dispersion improves dough systems & dry mixes; supports processing efficiencies in meats, including protein extraction, binding & texture.¹
- **Label-friendly sodium reduction,** achieving great, salty taste while using less salt in formulation;¹ versatile functionality on its own or with salt alternatives.



Flavor impact



Processing performance



Supports sodium reduction



Alberger® Fine Flake

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.

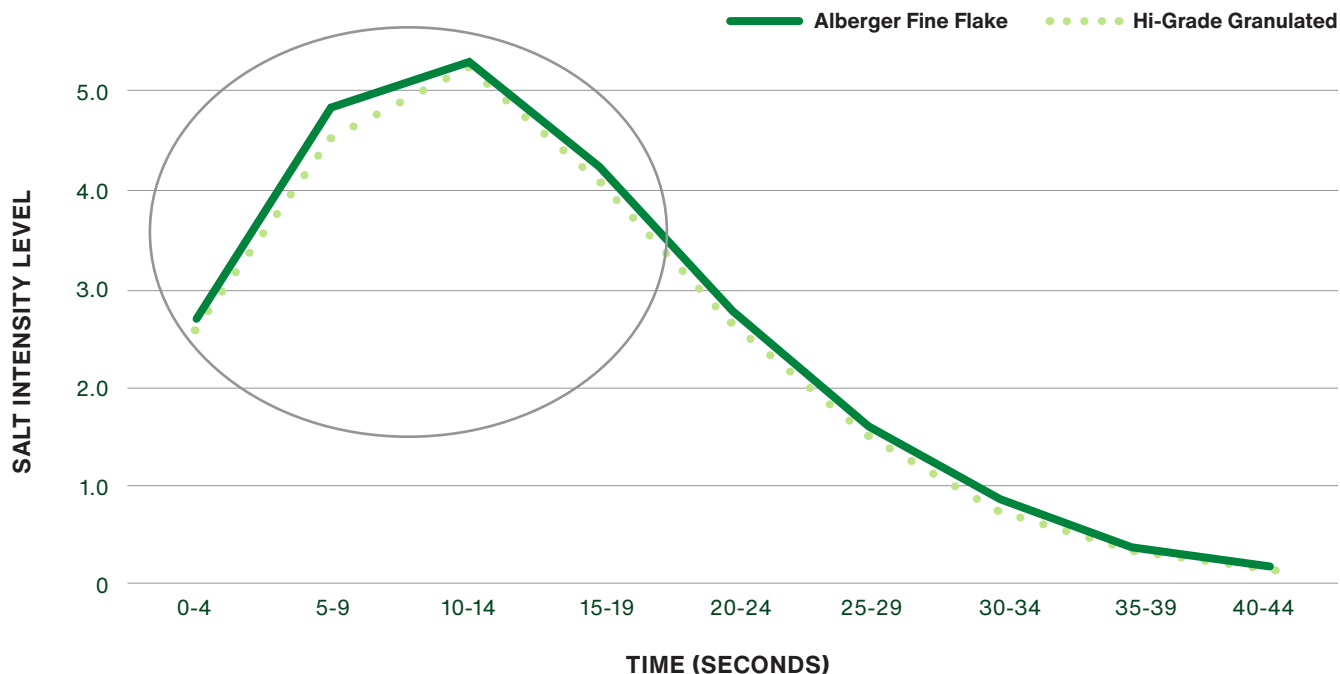
This means you can achieve the flavor and function you demand from your formulations while also lowering the sodium content by using less salt in applications.

Alberger® fine flake salt: Faster, more impactful flavor

Cargill research has shown that Alberger® fine flake salt delivers a faster flavor release and increased saltiness perception vs. granulated salt.

The results: Consumer sensory panelists evaluated rice crackers topped with different salts, finding that those with Alberger® fine flake salt exhibited a more rapid salty flavor burst and greater flavor intensity throughout.

Changes in Perceived Saltiness



Source: Cargill internal study. Specific results may vary.

Cargill products

	Properties	Functional Benefits ¹
Alberger® fine flake salt	Unique, hollow pyramid crystal shape Uniform particle size 29% lower bulk density than granulated salt ² Dissolves 3.5x faster than granulated salt ² 32% greater adherence than granulated salt ² Available additive-free; iodized or with options for flow agents & dust control Kosher & Halal certified Fine flake: max. 10% retained on 40 mesh Available in 50-lb. bag or 2,000-lb tote	Lower bulk density helps ingredients blend more efficiently & remain uniformly distributed over time Consistent particle size supports even distribution & reliable performance across bakery, snacks, meats & more Rapid dissolution improves flavor delivery with a salty burst in topical applications like snacks & seasonings; drives processing performance in meats by enabling protein extraction for binding & texture Improved adherence helps minimize waste & deliver consistent flavor in topical applications
Alberger® fine flake iodized salt	Contains iodine, tricalcium phosphate & silicon dioxide for anti-caking	Delivers salty flavor while using less salt, which can help reduce sodium content in applications
Alberger® Shur-Flo® fine flake salt	Contains Yellow Prussiate of Soda, sodium silicoaluminate & glycerin for anti-caking, dust control & consistent flow	
Alberger® fine flake supreme salt	Contains Yellow Prussiate of Soda & glycerin for dust control & consistent flow	
Alberger® fine flake improved salt	Contains propylene glycol for dust control & consistent flow	
Alberger® fine flake prepared salt	Contains tricalcium phosphate for consistent flow	

Applications



Bakery



Dressings /
sauces



Meats



Snacks /
cereals



Ready meals



Seasonings



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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