



Alberger[®] flake salt

Supports flavor & versatile functionality across applications.

Creamy culinary sauces. Savory snacks. Fluffy baked goods. Mouthwatering seasoning blends. For all these and more, Alberger[®] 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:** Rapid dissolution enables flavor distribution in wet systems, including dressings & sauces; enhances flavor impact with a salty burst in topical applications like snacks.¹
- **Optimized performance:** Improved adherence provides more consistent coverage & reduces fall-off in topical applications; lower bulk density helps dry ingredients blend more efficiently & remain uniformly distributed over time.¹
- **Label-friendly sodium reduction,** achieving the same great 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[®] Flake

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

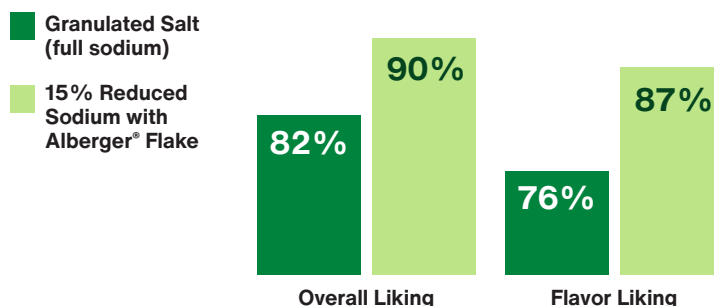
Deliver a consistent sensory experience with the performance benefits of Alberger® salt. It dissolves faster,¹ delivering a strong salty flavor burst in topical applications. While its low bulk density, rough surface and consistent particle size ensure even blendability in product formulation.

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® flake salt: Reduced sodium + preferred taste in recipes

Cargill research has shown that Alberger® flake salt supports sodium reduction in sauces by using less salt while still delivering the same great flavor.

The results: Consumer sensory testing of full-sodium vs. reduced-sodium chicken gravy with noodles resulted in the Alberger® version ranking higher for both overall liking & flavor.



T4B = Top Four Boxes on the 9-point hedonic liking scale which includes: "Like Extremely," "Like Very Much," "Like Moderately," and "Like Slightly."

Source: Cargill Internal Study, results based on internal research; specific results may vary.

Cargill products

	Properties	Functional Benefits ¹
Alberger® flake salt	Unique, hollow pyramid crystal shape 41% lower bulk density than granulated salt ² Dissolves 1.8x faster than granulated salt ² 14% greater adherence than granulated salt ² Additive-free Kosher & Halal certified Flake: max 5% retained on 20 mesh Available in 50-lb. bag or 1,200-lb tote	Faster dissolution provides consistent flavor & smooth texture Delivers a clean, salty burst of flavor Lower bulk density helps ingredients blend more efficiently & remain uniformly distributed Improved adherence helps minimize waste in topical applications Delivers salty flavor while using less salt, which can help reduce sodium content in applications

Applications



Seasonings



Snacks



Dressings /
Sauces



Bakery



Confectionery



Dairy



Meats



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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