



SODIUM-REDUCTION SOLUTIONS

Alberger® salts

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

Global health organizations are recommending a healthy dietary pattern that reduces sodium intake, and the FDA has set voluntary goals for manufacturers to help lower sodium across the food supply. While these guidelines continue to evolve, manufacturers are under pressure to reduce sodium content without sacrificing taste.

Reduce sodium without changing your label

Alberger® salt's unique crystalline shape delivers greater surface area and lower bulk density than granulated salt, unlocking benefits in application:

- **Delicious salty flavor** — Alberger® salt delivers a strong, salty burst, faster flavor release and consistent salty impact in every bite.¹
- **Optimized performance** — Drives processing efficiency and reliable performance across diverse applications.
- **Label-friendly sodium reduction** — Enables sodium reduction in application by using less product¹ without compromising flavor or functionality, and labeling simply as “salt”.



Label-friendly



**Versatile
functionality**



**Formula
optimization**



9 in 10 Americans consume too much sodium. With an average daily intake more than double the recommended 1,500mg, the risk of serious health complications rises.²

Dial back the sodium, turn up the flavor.

Alberger® salt can help reduce sodium content in applications by decreasing the amount of salt needed (compared to granulated salt), without sacrificing flavor or performance.

Cargill Alberger® salt supports meaningful sodium reduction across categories¹



Bakery

Up to **20% reduction**
in cookies

Up to **25% reduction**
in bread



Snacks

Up to **20% reduction**
in topical & dough
applications



Ready meals

Up to **20% reduction**
in pot-pie fillings



Sauces & condiments

Up to **10% reduction**
in sauces

Up to **15% reduction**
in gravies

Cargill products

	Alberger® Coarse Topping Flake Salt	Alberger® Flake Salts	Alberger® Fine Flake Salts	Alberger® Flour Salts
Applications	Seasonings Bakery Snacks Cheeses Meats	Seasonings Snacks Dressings / sauces Bakery Confectionery Dairy Meats Canning	Bakery Dressings / sauces Meats Snacks / cereals Ready meals Seasonings Confectionery Dairy	Snacks / cereals Seasonings Bakery Ready meals Dressings / sauces Meats Confectionery Dairy
Features & benefits	Unique crystalline shape delivers greater surface area & lower bulk density ¹ Faster dissolution that delivers a salty burst & increased salty perception in topical applications ¹ Improved adherence means less waste & more consistently salty products ¹ Better blendability for consistent, uniform distribution ¹ Available in a range of granulation sizes; with & without flow agents			

Sodium reduction is complex. Cargill can make it simpler with an extensive portfolio of sodium-reduction solutions and proven technical expertise.

Where flavor, performance and sodium reduction take shape in application.

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

¹ Performance comparisons are relative to granulated salt. All results based on Cargill proprietary research.
Actual sodium reduction that can be achieved can vary by salt used, application, final product formula and other factors.
² American Heart Association. "Excess Levels of Sodium: How Too Much Sodium Affects Your Health." 2026.

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