



Technical Information  
**Alberger® Fine Flake Improved Salt**

**DESCRIPTION:**

Alberger® Fine Flake Improved Salt is a high purity, food grade, natural crystalline, fine flake sodium chloride manufactured under stringent process control procedures by Cargill's exclusive ALBERGER® process. This salt is obtained from underground deposits by deep well solution mining. Brine from wells is chemically treated to remove most calcium and magnesium impurities, and subsequently evaporated under normal atmospheric conditions to produce a natural flake salt with unique physical characteristics.

**ORGANOLEPTIC PROPERTIES:**

Alberger® Fine Flake Improved Salt has a characteristic saline taste, and may exhibit a slight halogen odor upon warming.

**COMPLIANCE:**

Alberger® Fine Flake Improved Salt is of food grade quality, complying fully with the standards for Sodium Chloride as set forth in the Food Chemicals Codex. It is approved for direct use in meat and poultry products by the U.S. Department of Agriculture Food Safety and Inspection Service.

**ADDITIVES:**

Alberger® Fine Flake Improved Salt contains the food grade anticaking and dust-control agent, Propylene Glycol, which is added in accordance with 21CFR 184.1666. When this salt is incorporated into a food product, the additive is considered incidental, non-functional and exempt from label declaration under 21CFR 101.100(a)(3).

**APPLICATIONS:**

Alberger® Fine Flake Improved Salt is recommended for use in meats, seasonings, prepared mixes, peanut butter, cures, spice blends, canning, pickling, baking, cleansers, floor care products, dry detergents, bleaches, fabric softeners, soaps, shampoos and numerous other personal care products.

**PACKAGING AND STORAGE:**

Alberger® Fine Flake Improved Salt is available in 50lb. and 80lb. multiwall kraft containers, which incorporate polyethylene film liners for added moisture protection, and up to 2,000lb mini-bulk bags. To improve caking resistance, the product should be stored in a dry, covered area at humidity below 75%.

**METHODS OF ANALYSIS:**

Methods of analysis are taken from ASTM E 534-98, Cargill and the Food Chemicals Codex 5<sup>th</sup> Edition.

**CARGILL SALT**  
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NOTICE: All of the above statements, recommendations, suggestions and data are based on our laboratory results, and we believe same to be reliable. Nevertheless, with the exception of data showing an express guaranty (such as in the case of products specifically designed for use as nutrient supplements), all such statements, recommendations, suggestions and data hereinabove presented are made without guaranty, warranty or responsibility of any kind on our part.

**OTHER PROPERTIES:**

Alberger® Fine Flake Improved Salt contains no known allergens, and exhibits virtually no microbiological activity.

**CHEMICAL ANALYSIS:**

Component	Units	Typical	Specification
Sodium Chloride (dry) <sup>1</sup>	%	99.85	99.80 min.
Sulfate (as SO <sub>4</sub> )	%	0.13	-
Total Ca & Mg (as Ca)	%	0.02	-
Surface Moisture <sup>2</sup>	%	0.02	0.1 max.
Water Insolubles	ppm	-	100 max.
Copper (as Cu)	ppm	-	0.5 max.
Iron (as free Fe)	ppm	-	2.0 max.
Heavy Metals (as Pb)	ppm	<1.0	2.0 max.
Propylene Glycol	%	0.05	0.07 max.

<sup>1</sup>By difference of impurities.  
<sup>2</sup>110°C for 2 hours.

**SIEVE ANALYSIS:**

U.S. Mesh	Opening Inches	Opening Microns	Typical	Specification
40	0.0165	420	2	10 max.
50	0.0117	300	15	-
70	0.0083	210	31	-
100	0.0059	150	27	-
Pan	-	-	25	30 max.

Note: Sieve analysis is reported as percent retained.

**BULK DENSITY:**

Parameter	Typical	Specification
Pounds per Cubic Foot	54	51 - 60
Grams per Liter	865	815 - 960

Note: Bulk Density is reported as loose (uncompacted).

**FUNCTIONAL PROPERTIES:**

Parameter	Units	Typical
Solubility Rate	Seconds	12.0
Crystal Count	Per Pound	52,230,000
Specific Surface	Square Feet/Pound	55.4
Flowability	Grams/Second	20.5

PRODUCING LOCATION: ST. CLAIR, MI  
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