



Technical Information
Alberger® Fine Flake Salt

DESCRIPTION:

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

COMPLIANCE:

Alberger® Fine Flake 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 Salt contains no anticaking or free-flowing additives or conditioners.

APPLICATIONS:

Alberger® Fine Flake Salt is recommended for use processed cheeses, baking, spreads, dressings, meats, seasonings, cures, spice blends, canning and pickling.

PACKAGING AND STORAGE:

Alberger® Fine Flake Salt is available in 50lb. and 80lb. multiwall kraft containers, which incorporate polyethylene film liners for added moisture protection. 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 5th Edition.

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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 Salt contains no known allergens, and exhibits virtually no microbiological activity.

CHEMICAL ANALYSIS:

Component	Units	Typical	Specification
Sodium Chloride (dry) ¹	%	99.85	99.80 min.
Sulfate (as SO ₄)	%	0.13	-
Total Ca & Mg (as Ca)	%	0.02	-
Surface Moisture ²	%	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.

¹By difference of impurities.

²110°C for 2 hours.

SIEVE ANALYSIS:

U.S.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	21.8

PRODUCING LOCATION: ST. CLAIR, MI

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