



Technical Information
Alberger® Fine Prepared Flour Salt

DESCRIPTION:

Alberger® Fine Prepared Flour Salt is a high purity, food grade, natural crystalline, fine screened 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 Prepared Flour Salt has a characteristic saline taste, and may exhibit a slight halogen odor upon warming.

COMPLIANCE:

Alberger® Fine Prepared Flour 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 Prepared Flour Salt contains the food grade anticaking/ free-flowing agent, Tricalcium Phosphate, which is added in accordance with 21CFR 182.1217. 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 Prepared Flour Salt is recommended for use in self-rising flour, prepared mixes, dough salt, seasoning blends, and snacks.

PACKAGING AND STORAGE:

Alberger® Fine Prepared Flour Salt is available in 25lb., 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 5th Edition.

OTHER PROPERTIES:

Alberger® Fine Prepared Flour Salt contains no known allergens, and exhibits virtually no microbiological activity.

CHEMICAL ANALYSIS:

Component	Units	Typical	Specification
Sodium Chloride (dry) ^{1,2}	%	99.85	99.80 min.
Sulfate (as SO ₄) ²	%	0.13	-
Total Ca & Mg (as Ca) ²	%	0.02	-
Surface Moisture ³	%	0.03	0.1 max.
Water Insolubles ²	ppm	-	100 max.
Copper (as Cu) ²	ppm	-	0.5 max.
Iron (as free Fe) ²	ppm	-	2.0 max.
Heavy Metals (as Pb)	ppm	<1.0	2.0 max.
Tricalcium Phosphate (TCP)	%	1.25	2.0 max.

¹By difference of impurities. ²Before conditioning. ³110°C for 2 hours.

SIEVE ANALYSIS:

U.S.S. Mesh	Opening Inches	Opening Microns	Typical	Specification
70	0.0083	210	3	5 max.
100	0.0059	150	27	-
140	0.0041	105	37	-
200	0.0029	75	21	-
Pan	-	-	12	25 max.

Note: Sieve analysis is reported as percent retained.

BULK DENSITY:

Parameter	Typical	Specification
Pounds per Cubic Foot	60	58 - 63
Grams per Liter	960	930 - 1005

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

FUNCTIONAL PROPERTIES:

Parameter	Units	Typical
Solubility Rate	Seconds	7.0
Crystal Count	Per Pound	100,000,000
Specific Surface	Square Feet/Pound	125.0
Flowability	Grams/Second	23.1

PRODUCING LOCATION: ST. CLAIR, MI

No. 1181 Revised May 2007

CARGILL SALT

P.O. Box 5621
 Minneapolis, MN
 55440
 1-888 385-7258

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.