



Product Description

Alberger® Fine Flake Iodized Salt

Cargill Alberger® Fine Flake Iodized Salt This material is a uniform blend of high purity, food grade, fine flake sodium chloride and potassium iodide (a nutritional source of iodine) manufactured under stringent process control procedures by Cargill's exclusive Alberger® process. It contains Tricalcium Phosphate and Silicon Dioxide to improve caking resistance.

Product Application

This material is intended for a variety of end-uses. Food uses include but are not limited to: meats, soups, sauces, bases, confectionary, seasoning blends, topical applications, powdered beverages, baked goods & doughs, and natural cheeses.

Product Certifications

Cargill® Alberger® salts meet USDA, FDA and Food Chemicals Codex for food use.

Cargill® Alberger® salts are certified Kosher for Passover (OU-P) by the Orthodox Union, with the exceptions of Alberger® Fine Flake Iodized, Alberger® Shur-Flo® Fine Flake, and Alberger® Shur-Flo® Fine Flour salts, which are certified Kosher (OU).

Cargill® Alberger® salts are certified Halal.

Allergen Status

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

Storage and Shelf Life

Salt products do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Please see the following information regarding Shelf Life, Caking Resistance, and Storage conditions:

Shelf Life: Indefinite

Caking Resistance: Caking resistance varies depending on the crystal size, additives and storage conditions. End use application should be taken into consideration when determining acceptable product life in regards to caking resistance. Cargill® Alberger® Fine Flake Iodized Salt has an estimated caking resistance of 9-12 months.

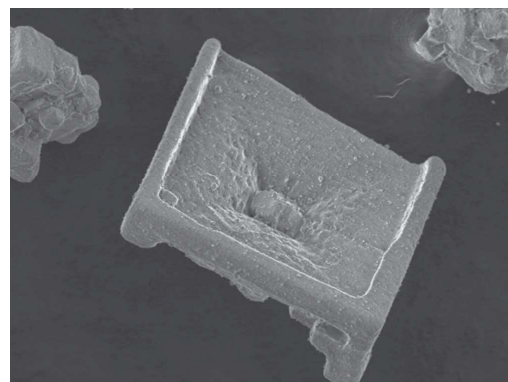
Storage Conditions: To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

Physical Information

Alberger® Fine Flake Iodized Salt

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	99.8	99.86	100
Ca & Mg as Ca (%)		0.04	
Sulfate as SO ₄ (%)		0.06	
Water Insolubles (%)	0	0.003	0.01
Bulk Density (#cu/ft)	51	57	60
Bulk Density (g/l)	815	915	960
Surface Moisture (%)	0	0.03	0.1
Potassium Iodide (%)	0.006	0.008	0.01
Dextrose (%)	0	0.04	0.1
Tricalcium Phosphate (%)	0	0.79	2
Bicarbonate (%)	0	0.05	0.1
Silicon Dioxide (%)	0	0.1	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 40 Mesh Retained	0	2	10
Sieve - USS 50 Mesh Retained		15	
Sieve - USS 70 Mesh Retained		31	
Sieve - USS 100 Mesh Retained		27	
Sieve - Retained on Pan	0	25	30



Crystals under electron microscope.

Nutritional Information

Alberger® Fine Flake Iodized Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,950
Calcium	mg	360
Magnesium	mg	4
Iron	mg	0.7
Potassium	mg	2
Iodine	mg	6

Alberger® Fine
Flake Iodized
Salt

CONTACT

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Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
Alberger® Fine Flake Iodized									
50 lb. Bag	ALB FN FLK IOD 50LB PA EX	110012876	49	7 tiers of 7	40 x 48 x 42	2525	1.13	26.5 x 13.5 x 5.5	0 13600 84242 0

Why Cargill?

- Salt products are an integral part of Cargill – one of the world’s largest food ingredient providers and a recognized leader in the food processing industry.
- Our product portfolio goes well beyond standard and high purity salt: Our Alberger® brand, Microsized®, Premier™, CMF®, sea salts, and our sodium reduction solutions such as Potassium Pro® and FlakeSelect®, give us an extensive salt product portfolio.
- Our manufacturing facilities are audited by a third party food safety firm.
- We offer full EDI capabilities for customers who need to exchange information via Electronic Data Interchange and the only online ordering portal in the industry, www.cargillsaltstore.com.
- Cargill’s nationwide distribution capabilities, combined with the best logistics and customer service specialists in the business, ensure that you get the right salt at the right time.



All specifications are approximate. Please contact your broker or Cargill representative for exact specifications.

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www.cargill.com/salt
www.cargillsaltstore.com

