# Alberger® Fine Prepared Flour



## **Product Description**

#### Alberger® Fine Prepared Flour Salt

Cargill 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. It contains Tricalcium Phosphate to improve caking resistance.

## **Product Application**

This material is recommended for use in self-rising flour, prepared mixes, dough salt, seasoning blends and snacks.

#### **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).

# **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 Prepared Flour 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 Prepared Flour Salt

PHYSICAL	MIN	TARGET	MAX	
NaCl (%)	99.8	99.86	100	
Ca & Mg as Ca (%)		0.04		
Sulfate as SO4 (%)		0.13		
Water Insolubles (%)	0	0.003	0.01	
Bulk Density (#cu/ft)	58	61	63	
Bulk Density (g/l)	930	975	1010	
Surface Moisture (%)	0	0.03	0.1	
TCP (%)		1	2	

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	0	4	5
Sieve - USS 100 Mesh Retained		27	
Sieve - USS 140 Mesh Retained		37	
Sieve - USS 200 Mesh Retained		21	
Sieve - Retained on Pan	0	12	25



### **Nutritional Information**

#### Alberger® Fine Prepared Flour Salt

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	38,900
Calcium	mg	400
Magnesium	mg	5
Iron	mg	0.7
Potassium	mg	6.5



#### CONTACT

Cargill Salt P.O. Box 5621 Minneapolis, MN 55440 Phone: 888-385-SALT (7258) www.cargill.com/salt

# **Product Configuration**

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT²)	PACKAGE DIMENSIONS	GTIN
Alberger® Fine Prepared Flour									
50 lb. Bag	ALB FINE FLR PREP 50LB PA	100012744	49	7 tiers of 7	40 x 48 x 40	2505	.98	26 x 13 x 5	0 13600 84260 4
1700 lb. Tote no liner	ALB FN PREP FLR 1700LB MB N/L	100011527	N/A	N/A	40 x 48 x 36	1755	N/A	N/A	N/A
2000 lb. Tote with attached liner	ALB FN PREP FLR 2000LB MB W/ATT CUFF LNR	130010848	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2000 lb. Tote no liner	ALB FN PREP FLR 2000LB MB N/L	110017773	N/A	N/A	40 x 48 x 36	2055	N/A	N/A	N/A
2200 lb. Tote with liner	ALB FN PREP FLR 2200LB MB W/L	100011188	N/A	N/A	40 x 48 x 36	2255	N/A	N/A	N/A
1000 kg Tote with attached liner for export Chep	ALB FN PREPFLR 1000KG MB W/ATTCUF EX CH	130010934	N/A	N/A	40 x 48 x 36	1029 kg	N/A	N/A	N/A

## 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 products go 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®, make up the most extensive product line in the Industry.
- All products are produced under HACCP manufacturing practices and 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.



### www.cargillsaltstore.com Customer Service: (800) 377-1017

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