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CARGILL SALT EXPANDS ITS PORTFOLIO OF LOW SODIUM SOLUTIONS FOR FOOD PROCESSORS

***New Premier™ Potassium Chloride Joins a Line of Ingredients
Allowing Food Processors to Lower Sodium in Wide Variety of Applications***

MINNEAPOLIS, June 24, 2009 — As more consumers seek out reduced sodium products, Cargill Salt introduces Premier™ potassium chloride, providing food processors with an expanded line of low sodium ingredients for a wide variety of applications. With the addition of Premier™ potassium chloride, processors can choose from a full portfolio of sodium-reducing options, including SaltWise® sodium reduction systems and Alberger® Brand Salt.

Current U.S. Department of Agriculture (USDA) guidelines recommend that healthy adults consume no more than 2,300 milligrams of sodium daily.¹ Yet the average American typically consumes around 4,000 milligrams per day,² and an estimated 77 percent of this intake comes from processed and prepared foods. These factors are contributing to increased interest in low-sodium products. In fact, U.S. new products with reduced sodium claims doubled from 286 products in 2007 to 584 in 2009, according to Innova.³

“With our expanded line of sodium-reducing options, food processors can turn to Cargill Salt for the ingredients they need to meet today’s consumer needs,” says Carlos Rodriguez, marketing manager, Cargill Salt.

Cargill Salt's Premier™ potassium chloride was developed for replacement of sodium chloride or potassium enrichment in a broad range of food processing applications. In addition to its use in low sodium foods, it is ideal for ham and bacon curing, cheeses, beverages, seasoning blends, bakery products, margarine and frozen dough.

When used in food products, Premier™ potassium chloride can help consumers maintain a proper sodium and potassium balance where sodium reduction is needed. The granular, food grade, odorless, white crystalline salt contains tricalcium phosphate as an anticaking agent. Its low water activity and function make it an appealing partial replacement ingredient.

SaltWise® Reduced Sodium Solutions: a great tasting alternative

Another option for food processors is the SaltWise® sodium reduction system. Cargill broke the flavor barrier in lower sodium foods with this system, which offers the potential for significant sodium reduction, together with great taste and ease of use in processed meats, meals, soups, sauces, dressings and salted snack applications. SaltWise® can reduce sodium in foods between 25 and 50 percent, while still delivering great salty taste.

Alberger® Brand Flake Salt: a flavor burst for topical applications

Cargill also offers Alberger® coarse topping flake salt for use in sodium reduction. Created from a process that starts with a hollow pyramid shape, the salt's tiny, multi-faceted crystals have a large surface area and a low bulk density, providing superior adherence, blendability and solubility, compared with cube-shaped granular salt. Alberger® salt's rapid solubility creates a burst of flavor when used in topical applications. It is suitable for low sodium applications when used topically on products such as potato or corn chips, crackers and bread sticks, salted nuts and seeds.

More information on Cargill's sodium reduction ingredients, as well as product brochures and an application matrix, can be found on the company's comprehensive Web site, cargillsalt.com. Cargill Salt also offers a free "10-Step Guide to Lowering

the Sodium in Food and Beverage Products” to help food processors choose the best sodium reduction formulation to maintain a product’s flavor characteristics and more importantly, consumer satisfaction. To obtain the 10-Step Guide, visit cargillsalt.com or call 1-888-385-SALT (7258).

About Cargill

Cargill is an international producer and marketer of food, agricultural, financial and industrial products and services. Founded in 1865, the privately held company employs 160,000 people in 67 countries. Cargill helps customers succeed through collaboration and innovation, and is committed to applying its global knowledge and experience to help meet economic, environmental and social challenges wherever it does business. For more information, visit www.cargill.com.

¹ USDA, *Dietary Guidelines for Americans 2005*, www.health.gov/DietaryGuidelines

² USA Today, “Some Food Products Giving the Boot to Excess Salt,” Nov. 24, 2008

³ *The Innova Database – Food & Beverage*, Nielsen