



Sodium Reduction Solutions

- Potassium Pro® potassium salt
- Alberger® flake salt
- FlakeSelect® sodium chloride/potassium chloride blends

Cargill Food Processing Salts

Sodium Reduction Solutions

Cargill is committed to helping our customers create great tasting foods and achieve their sodium and potassium goals. Our sodium reduction solutions range from specialty salts, to potassium salt blends and solutions, to unique sodium reduction functional systems that mitigate flavor challenges.

In addition to our sodium reduction ingredient portfolio, we also provide applications support, while continuing to develop new solutions.

To support these efforts we are continuing to invest in:

- Research and development to bring new solutions to the food industry.
- Application, sensory & shelf-life validation to scientifically support our ingredient portfolio in finished food formulations.
- Our customer relationships by partnering with our customers to develop specific solutions to meet their sodium reduction goals.

Why do you need a reduced sodium solution?

Sodium consumption continues to be above recommended intake levels in the United States. The FDA wants to provide the food industry with greater flexibility when labeling products that are formulated to reduce sodium content.

The FDA has taken a logical step in improving public health by allowing the name “potassium salt” in the ingredient statement on food labels as an alternative to the common or usual name “potassium chloride”.¹ This guidance is consistent with FDA’s Nutrition Innovation Strategy to reduce the burden of chronic disease in the United States through improved nutrition.

How can Cargill help?

Cargill® Potassium Pro® potassium salt

Cargill® Potassium Pro® potassium salt is a go-to solution for developing reduced-sodium food products while maintaining the functional benefits and flavors of salt. It is available with tricalcium phosphate or magnesium carbonate as an anti-caking agent. Cargill® Potassium Pro® potassium salt is also available in an ultra-fine screen size.

Cargill® Alberger® brand salt

Cargill® Alberger® brand salt is a high-purity, food grade salt. Its unique shape, increased surface area and low bulk density combine to offer a measurable advantage in terms of blendability, adherence, solubility, increased salty flavor and absorption. Using Cargill® Alberger® brand products in sodium reduction applications also has no impact on ingredient declarations. Alberger® Brand salts create sensational salty flavor with the possibility of using 75% less salt than granulated salt. This can achieve up to a 36% sodium reduction in topically applied salt.²

Cargill® FlakeSelect® products

Cargill® FlakeSelect® products are a line of products that leverage Cargill’s patent-pending compacting technology to combine and agglomerate ingredients. Cargill® FlakeSelect® products that contain potassium chloride can be used to reduce sodium in a wide variety of food products. In many applications, Cargill® FlakeSelect® products have an improved sensory perception over using potassium chloride alone.

¹ [https://www.federalregister.gov/documents/2020/12/18/2020-27750/the-use-of-an-alternate-name-for-potassium-chloride-in-food-labeling-guidance-for-industry#:~:text=The%20Food%20and%20Drug%20Administration%20\(FDA%20or%20we\)%20is%20announcing,%E2%80%9Cpotas](https://www.federalregister.gov/documents/2020/12/18/2020-27750/the-use-of-an-alternate-name-for-potassium-chloride-in-food-labeling-guidance-for-industry#:~:text=The%20Food%20and%20Drug%20Administration%20(FDA%20or%20we)%20is%20announcing,%E2%80%9Cpotas)

² Reduction based on Cargill proprietary research in 2013 (p-value= 0.05).

Sodium
Reduction
Solutions

CONTACT

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



Cargill Salt’s Reduced Sodium Platform

Cargill® Potassium Pro® potassium salts

- Potassium Pro® with TCP
- Potassium Pro® with magnesium carbonate
- Potassium Pro® ultra fine (with TCP)

Cargill® Alberger® brand salts

- Alberger® coarse topping flake salt
- Alberger® fine flake salts
- Alberger® fine flour salts

Cargill® FlakeSelect® products

- Flakeselect® potassium salts (flour, fine, and coarse)
- Flakeselect® potassium chloride/salt blends (fine, and coarse)
- Flakeselect® potassium chloride/sea salt fine blend