**Product Description**

**Potassium Pro® Potassium Chloride with TCP**

Potassium Pro® Potassium Chloride with TCP is a granular, food grade, odorless, white crystalline salt with a typical saline-like taste. Potassium Pro® Potassium Chloride with TCP was developed to meet the needs of food manufacturers for replacement of sodium chloride or potassium enrichment in a wide range of food processing applications. Contains tricalcium phosphate as an anti-caking agent.

**Product Application**

Potassium Pro® Potassium Chloride with TCP was developed to meet the needs of food manufacturers for replacement of sodium chloride or potassium enrichment in a wide range of food processing applications.

Potassium Pro® Potassium Chloride with TCP offers similar functionality to salt with:
- Salty flavor
- Water holding capacity
- Reduction of water activity

Potassium Pro® Potassium Chloride with TCP applications include:
- cheese
- ham and bacon curing
- beverages
- seasoning blends
- low sodium foods
- bakery products
- margarine
- frozen dough

**Product Certifications**

Potassium Pro® meets USDA, FDA and Food Chemicals CODEX for food use. Potassium Pro® is certified Kosher for Passover (OU-P) by the Orthodox Union. Potassium Pro® contains no animal products or byproducts.

**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**

**Shelf Life:** 12 months.

**Storage Conditions:** This material is available in 50 lb. multiwall kraft containers, which incorporate polyethylene film liners for added moisture protection. Ideal storage conditions to improve caking resistance product should be stored in a cool dry area which is free of any foreign odors at humidity below 75%.
### Product Configuration

<table>
<thead>
<tr>
<th>PRODUCT NAME</th>
<th>SAP DESCRIPTION</th>
<th>SAP NUMBER</th>
<th>PALLET COUNT</th>
<th>PALLET PATTERN</th>
<th>PALLET DIMENSION</th>
<th>PALLET WEIGHT (LB)</th>
<th>PACKAGE CUBE (FT³)</th>
<th>PACKAGE DIMENSIONS</th>
<th>GTIN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potassium Pro® with TCP</td>
<td>POT PRO TCP 50LB PA 4OP</td>
<td>110023609</td>
<td>40</td>
<td>4 tiers of 10</td>
<td>40 x 48 x 36</td>
<td>2065</td>
<td>0.86</td>
<td>27.5 x 13.5 x 4</td>
<td>013600 00898 7</td>
</tr>
</tbody>
</table>

### Nutritional and Physical Information

<table>
<thead>
<tr>
<th>CHEMICAL</th>
<th>UNITS</th>
<th>AMOUNT PER 100 GRAMS OF INGREDIENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium</td>
<td>mg</td>
<td>362</td>
</tr>
<tr>
<td>Calcium</td>
<td>mg</td>
<td>190</td>
</tr>
<tr>
<td>Magnesium</td>
<td>mg</td>
<td>0</td>
</tr>
<tr>
<td>Iron</td>
<td>mg</td>
<td>&lt; 0.1</td>
</tr>
<tr>
<td>Potassium</td>
<td>mg</td>
<td>51,780</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PHYSICAL</th>
<th>MIN</th>
<th>TARGET</th>
<th>MAX</th>
</tr>
</thead>
<tbody>
<tr>
<td>NaCl (%)</td>
<td>0</td>
<td>0.95</td>
<td>1.2</td>
</tr>
<tr>
<td>Ca &amp; Mg as Ca (%)</td>
<td></td>
<td>0.04</td>
<td></td>
</tr>
<tr>
<td>Potassium Chloride (%)</td>
<td>98.5</td>
<td>98.74</td>
<td>100</td>
</tr>
<tr>
<td>TCP (%)</td>
<td>0.5</td>
<td>1.0</td>
<td></td>
</tr>
<tr>
<td>Water Insolubles (%)</td>
<td>0</td>
<td>0.0025</td>
<td>0.01</td>
</tr>
<tr>
<td>Bulk Density (g/l)</td>
<td>960</td>
<td>1040</td>
<td>1120</td>
</tr>
<tr>
<td>Surface Moisture (%)</td>
<td>0</td>
<td>0.03</td>
<td>0.1</td>
</tr>
</tbody>
</table>

### Improve your nutrition labels

The 2015 Dietary Guidelines for Americans recommend decreasing sodium intake to less than 2,300 mg per day and increasing potassium intake to 4,700 mg per day, as part of a healthy eating pattern and lifestyle.*

### 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.

---

*Improve your nutrition labels

**Product A**

Contains traditional salt only.

**Product B**

Replacing some of the salt with potassium chloride to reduce sodium levels.

---

**Nutrition Facts**

[Image of nutrition facts table]

**Physical**:

- **NaCl (%)**: 0 - 0.95 - 1.2
- **Ca & Mg as Ca (%)**: 0.04
- **Potassium Chloride (%)**: 98.5 - 98.74 - 100
- **TCP (%)**: 0.5 - 1.0
- **Water Insolubles (%)**: 0 - 0.0025 - 0.01
- **Bulk Density (g/l)**: 960 - 1040 - 1120
- **Surface Moisture (%)**: 0 - 0.03 - 0.1

---

**Typical Particle Size Distribution**

[Graph showing typical particle size distribution]

---

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

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

© 2017 Cargill, Incorporated. All rights reserved.

SALT-3902 (7/17)

www.cargill.com/salt

www.cargillsaltstore.com