Cargill® Food Processing Salts

FlakeSelect® Potassium Chloride Flour

Product Description

FlakeSelect® Potassium Chloride Flour
This material is a granular, food grade, odorless, white crystalline potassium salt with typical saline-like taste. This product 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.

Product Application

This material is intended for a variety of food processing applications, including flavoring and fermentation control in self-rising flour, cereals, flavoring and carrier for seasoning and spice mixes, and as an ingredient in soup and gravy mixes. This material contains Tricalcium Phosphate, which is added to improve caking resistance and flowability.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products are certified Kosher for Passover (OU-P) by the Orthodox Union.

Allergen Status

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

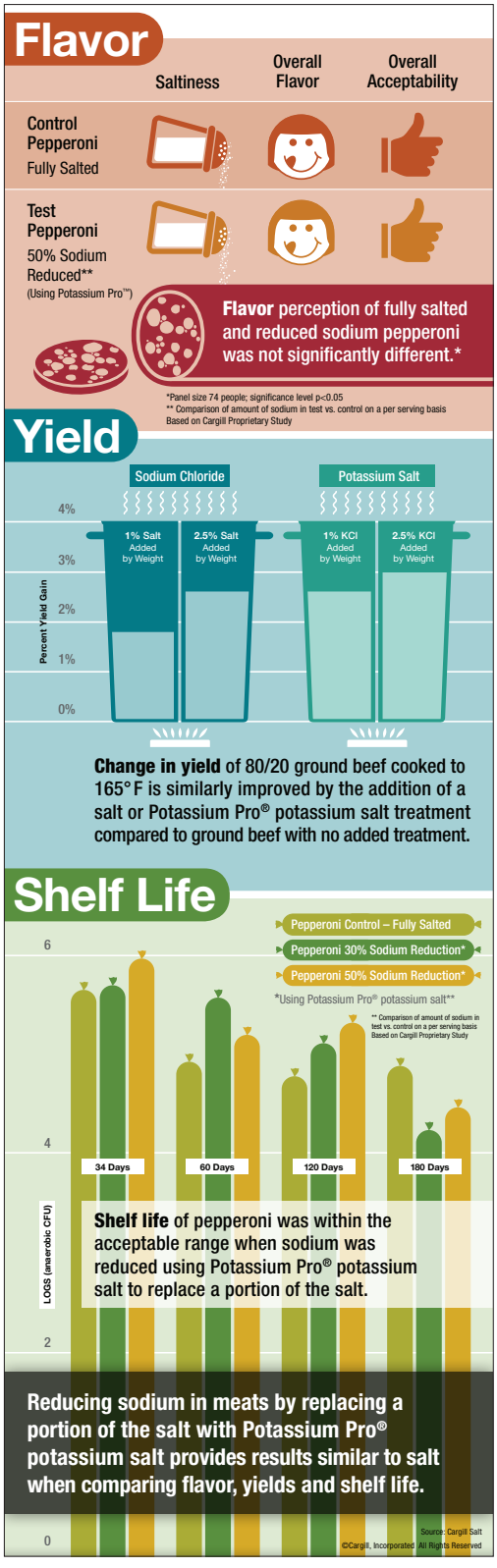
Storage and Shelf Life

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 FlakeSelect® Potassium Chloride Flour 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%.

A Comparison of Meat Products Fully Salted vs. Sodium Reduced with Potassium Salt

Adding salt to meat products helps improve flavor, increase yield and extend shelf life. What are the results when a portion of the salt is replaced with potassium salt?



Cargill®

Nutritional and Physical Information

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	369
Calcium	mg	195
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	51,021

PHYSICAL	MIN	TARGET	MAX
NaCl (%)		0.95	1.20
KCl (%)	98.0	98.74	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
TCP (%)	0	0.9	1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	10	27.7	
Sieve - USS 100 Mesh Retained	0	21.8	
Sieve - USS 200 Mesh Retained	0	31.7	
Sieve - Retained on Pan	0	18.9	45

FlakeSelect® Potassium Chloride Flour

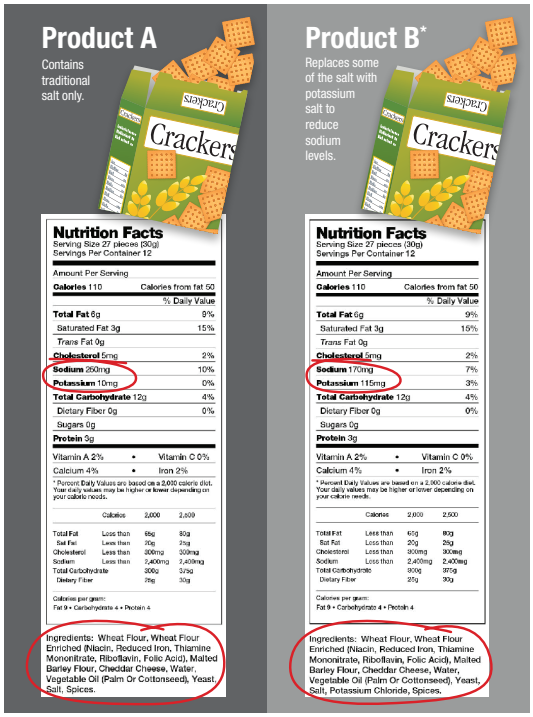
CONTACT

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 COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT^2)	PACKAGE DIMENSIONS	GTIN
FlakeSelect® Potassium Chloride Flour									
50 lb. Bag	FLKSEL KCL FLR 50LB PA 40P	100046225	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00928 1

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.[1]

[1]health.gov/dietaryguidelines/2015/guidelines/executive-summary

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.

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

SALT-3950 (1/21)

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

Cargill®

Cargill® Food Processing Salts

FlakeSelect® Potassium Chloride Fine

Product Description

FlakeSelect® Potassium Chloride Fine
This material is a granular, food grade, odorless, white crystalline potassium salt with typical saline-like taste. This product 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.

Product Application

This material is intended for a variety of food processing applications, including control of fermentation in yeast-raised baked goods, incorporation as a dough salt for cracker manufacture, blending with spices, seasonings, soup bases and gravy mixes, and extraction of salt soluble proteins in sausage manufacture. It is especially well suited for processes requiring rapid solubility. This material contains Tricalcium Phosphate, which is added to improve caking resistance and flowability.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products are certified Kosher for Passover (OU-P) by the Orthodox Union.

Allergen Status

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

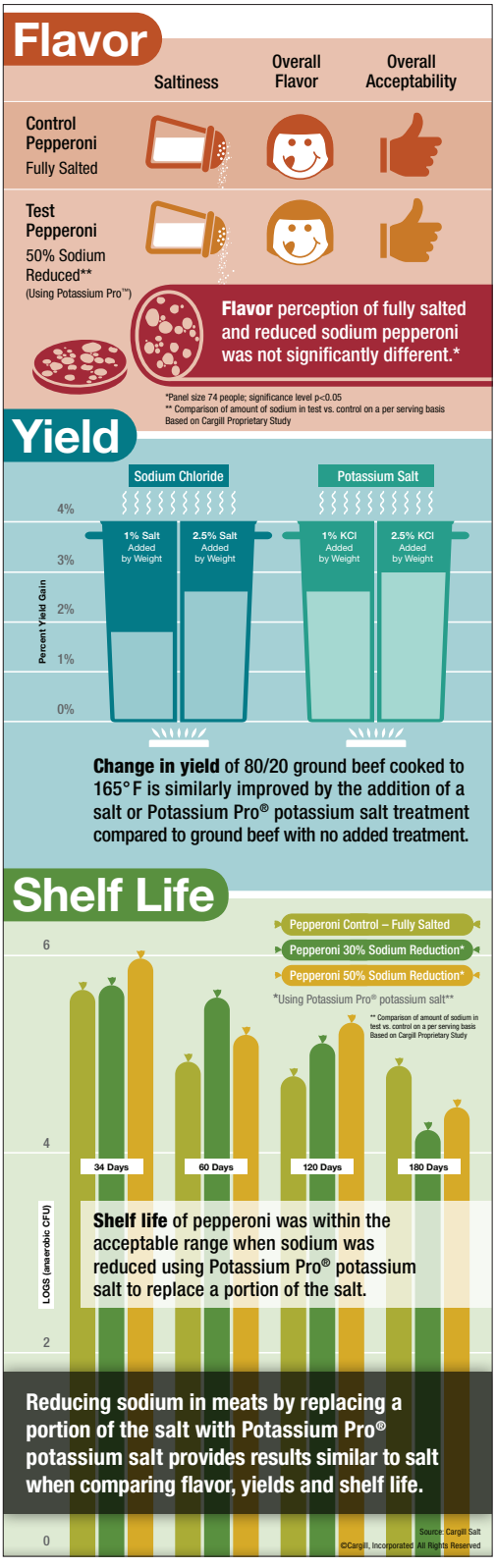
Storage and Shelf Life

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 FlakeSelect® Potassium Chloride Fine 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%.

A Comparison of Meat Products Fully Salted vs. Sodium Reduced with Potassium Salt

Adding salt to meat products helps improve flavor, increase yield and extend shelf life. What are the results when a portion of the salt is replaced with potassium salt?



Cargill®

Nutritional and Physical Information

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	369
Calcium	mg	195
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	51,021

PHYSICAL	MIN	TARGET	MAX
NaCl (%)		0.95	1.20
KCl (%)	98.0	98.74	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
TCP (%)	0	0.9	1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 40 Mesh Retained	0	2.9	10
Sieve - USS 50 Mesh Retained		49.2	
Sieve - USS 70 Mesh Retained		26	
Sieve - USS 100 Mesh Retained		20.4	
Sieve - Retained on Pan	0	1.5	10

FlakeSelect® Potassium Chloride Fine

CONTACT

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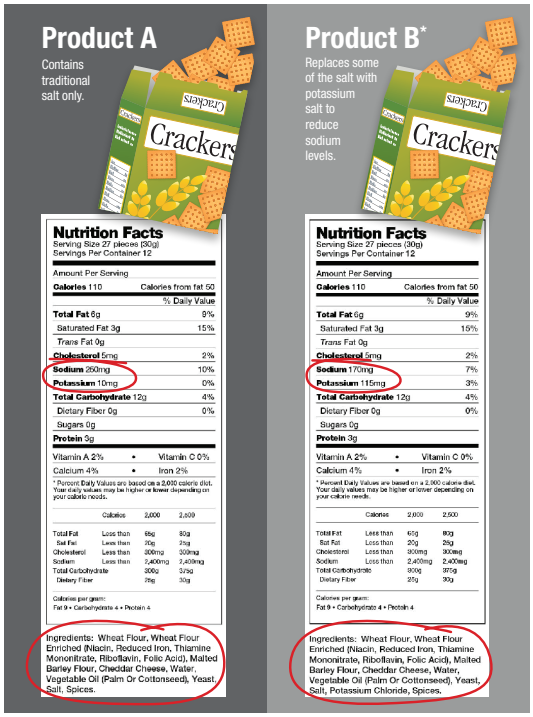
Minneapolis, MN 55440
Phone: 888-385-SALT (7258)
www.cargill.com/salt

Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT^2)	PACKAGE DIMENSIONS	GTIN
FlakeSelect® Potassium Chloride Fine									
50 lb. Bag	FLKSEL KCL FN 50LB PA 40P	100046226	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00927 1
50 lb. Bag (export - chep)	FLKSEL KCL FN 50LB PA 40P EX	110010234	40	8 tiers of 5	40 x 48 x 36	2065	0.91	28 x 14 x 4	0 13600 00945 8

Improve your nutrition labels



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[1]health.gov/dietaryguidelines/2015/guidelines/executive-summary

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.

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

SALT-3951 (1/21)

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

Cargill®

Cargill® Food Processing Salts

FlakeSelect® Potassium Chloride Coarse

Product Description

FlakeSelect® Potassium Chloride Coarse
This material is a granular, food grade, odorless, white crystalline potassium salt with typical saline-like taste. This product 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.

Product Application

This material is intended for a variety of food processing applications, including topping backed goods, crackers and snack foods, flavoring and preserving cheese, meat and poultry products, and blending with spices, seasonings, soup bases and gravy mixes. This material contains Tricalcium Phosphate, which is added to improve caking resistance and flowability.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products are certified Kosher for Passover (OU-P) by the Orthodox Union.

Allergen Status

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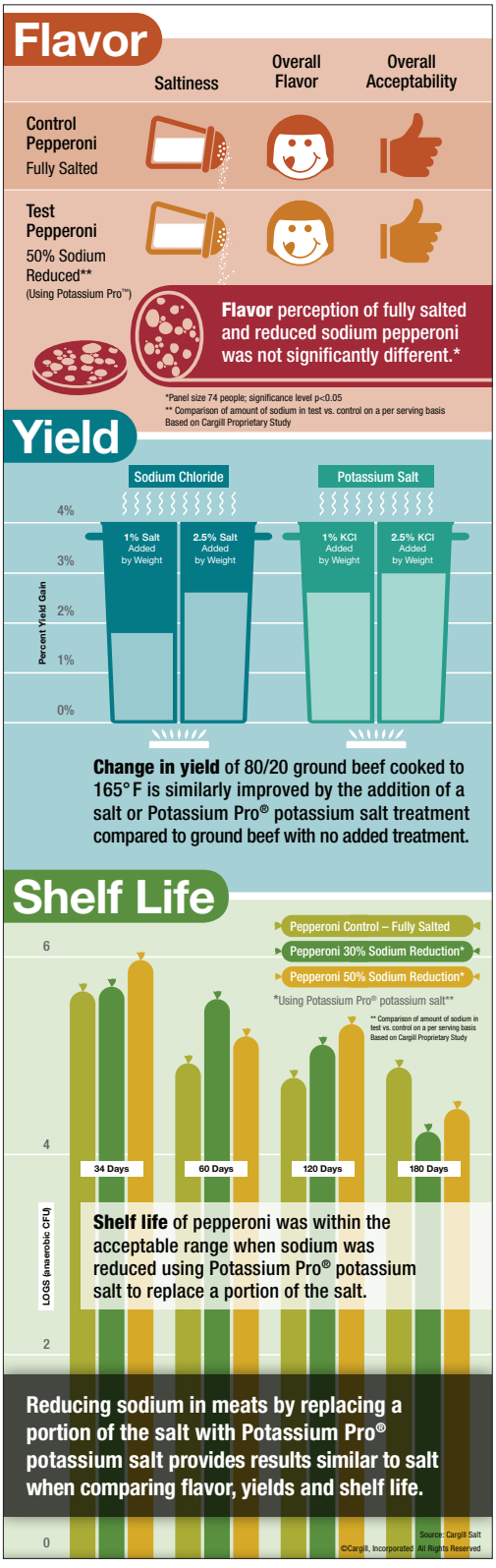
Storage and Shelf Life

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 FlakeSelect® Potassium Chloride Coarse 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%.

A Comparison of Meat Products Fully Salted vs. Sodium Reduced with Potassium Salt

Adding salt to meat products helps improve flavor, increase yield and extend shelf life. What are the results when a portion of the salt is replaced with potassium salt?



Cargill®

FlakeSelect® Potassium Chloride Coarse

Nutritional and Physical Information

NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	372
Calcium	mg	194
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	51,531

PHYSICAL	MIN	TARGET	MAX
NaCl (%)		0.95	1.20
KCl (%)	98.0	98.74	
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
TCP (%)	0	0.9	1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 20 Mesh Retained	0	1.3	20
Sieve - USS 30 Mesh Retained	0	22.4	
Sieve - USS 40 Mesh Retained	0	56.5	
Sieve - USS 50 Mesh Retained	0	3.6	
Sieve - USS 70 Mesh Retained		3.6	
Sieve - Retained on Pan	0	2.9	10

CONTACT

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Product Configuration

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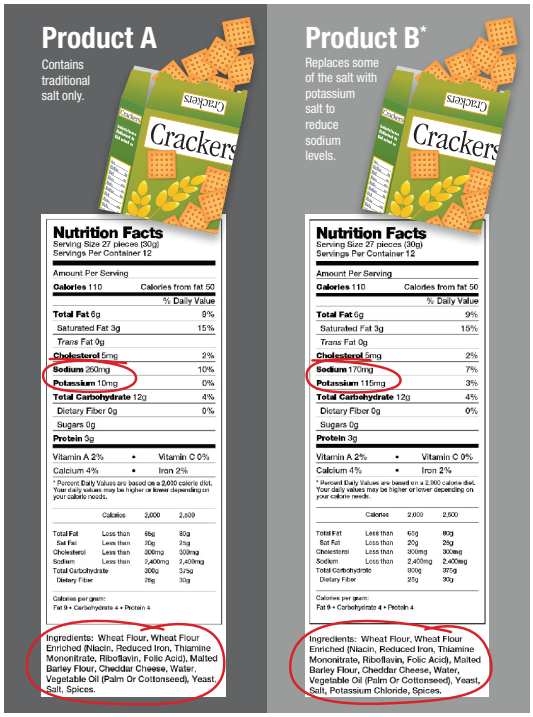
FlakeSelect® Potassium Chloride Coarse									
50 lb. Bag	FLKSEL KCL CRSE 50LB PA 40P	100046227	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00926 7

Improve your nutrition labels



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- 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.

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SALT-3952 (1/21)

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www.cargillsaltstore.com

Cargill®