Product Description

**FlakeSelect® Potassium Chloride/Sea Salt 50-50 Fine**

This material is a precisely screened, fine, compacted, food grade, odorless, white crystalline potassium salt and sodium chloride that provides 50% less sodium than regular salt and enables the addition of sea salt to the ingredient line. The blend can be used as a direct replacement for salt in food processing operations where sodium reduction is desired up to 50% while maintaining many of the functionalities of salt.

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/Sea Salt 50-50 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%.

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**Physical Information**

<table>
<thead>
<tr>
<th>Table Salt</th>
<th><strong>FlakeSelect® Potassium Chloride/Sea Salt 50-50 Fine</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MIN</strong></td>
<td><strong>TARGET</strong></td>
</tr>
<tr>
<td>NaCl (%)</td>
<td>48</td>
</tr>
<tr>
<td>KCI (%)</td>
<td>48</td>
</tr>
<tr>
<td>Bulk Density (#/cu/ft)</td>
<td>50</td>
</tr>
<tr>
<td>Bulk Density (g/l)</td>
<td>800</td>
</tr>
<tr>
<td>Surface Moisture (%)</td>
<td>0</td>
</tr>
<tr>
<td>TCP (%)</td>
<td>0</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Percent Particle Size Distribution Screens</strong></th>
<th><strong>MIN</strong></th>
<th><strong>TARGET</strong></th>
<th><strong>MAX</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sieve - USS 40 Mesh Retained</td>
<td>0</td>
<td>4</td>
<td>10</td>
</tr>
<tr>
<td>Sieve - USS 50 Mesh Retained</td>
<td>0</td>
<td>57</td>
<td>100</td>
</tr>
<tr>
<td>Sieve - USS 100 Mesh Retained</td>
<td>0</td>
<td>36</td>
<td>100</td>
</tr>
<tr>
<td>Sieve - Retained on Pan</td>
<td>0</td>
<td>4</td>
<td>10</td>
</tr>
</tbody>
</table>

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**Reduce Sodium and Increase Potassium Together**

Using Cargill’s FlakeSelect® Potassium Salt products as a salt replacer not only helps reduce sodium in foods, but may also help increase potassium.

**Naturally Occurring Potassium Levels in Some Foods**

- Blueberries: 77mg per 100gm
- Crackers: 177mg per 100gm
- cracked Wheat Bread: 358mg per 100gm
- Banana: 733mg per 100gm
- Almonds: 1,007mg per 100gm
- Pistachios: 1,664mg per 100gm
- Deli Ham: 77mg per 100gm
- Crushed Tomatoes: 186mg per 100gm
- Chicken Noodle Soup: 349mg per 100gm

**Deli Ham**

- Typical Sodium and Potassium Amounts
  - Sodium = 1,246mg per 100gm
  - Potassium = 261mg per 100gm
- 30% Reduced Sodium with FlakeSelect®
  - Sodium = 747mg per 100gm
  - Potassium = 747mg per 100gm

**Crushed Tomatoes**

- Typical Sodium and Potassium Amounts
  - Sodium = 186mg per 100gm
  - Potassium = 285mg per 100gm
- 30% Reduced Sodium with FlakeSelect®
  - Sodium = 130mg per 100gm
  - Potassium = 360mg per 100gm

**Chicken Noodle Soup**

- Typical Sodium and Potassium Amounts
  - Sodium = 349mg per 100gm
  - Potassium = 22mg per 100gm
- 30% Reduced Sodium with FlakeSelect®
  - Sodium = 244mg per 100gm
  - Potassium = 159mg per 100gm

‡P per Cargill internal study using FlakeSelect® potassium salt instead of salt.
FlakeSelect® Potassium Chloride/Sea Salt 50-50 Fine

<table>
<thead>
<tr>
<th>NUTRITIONAL COMPONENT</th>
<th>UNITS</th>
<th>AMOUNT PER 100 GRAMS OF INGREDIENT</th>
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</thead>
<tbody>
<tr>
<td>Sodium</td>
<td>mg</td>
<td>19,654</td>
</tr>
<tr>
<td>Calcium</td>
<td>mg</td>
<td>488</td>
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<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>25,511</td>
</tr>
</tbody>
</table>

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

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

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