

Potassium Pro® Salt/Potassium Chloride Granulated Blend 50/50



Product Description

Potassium Pro® Salt/Potassium Chloride Granulated Blend 50/50

Potassium Pro® 50/50 blend is a granular, food grade, odorless, white crystalline potassium and sodium salt blend with typical saline-like taste.

Product Application

Potassium Pro® 50/50 blend 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. It is intended for a variety of food uses. It is particularly well-suited for sodium reduction in bakery products, sauces, dry mixes and soups. This product contains Magnesium Carbonate, which is added to improve caking resistance and flowability.

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.

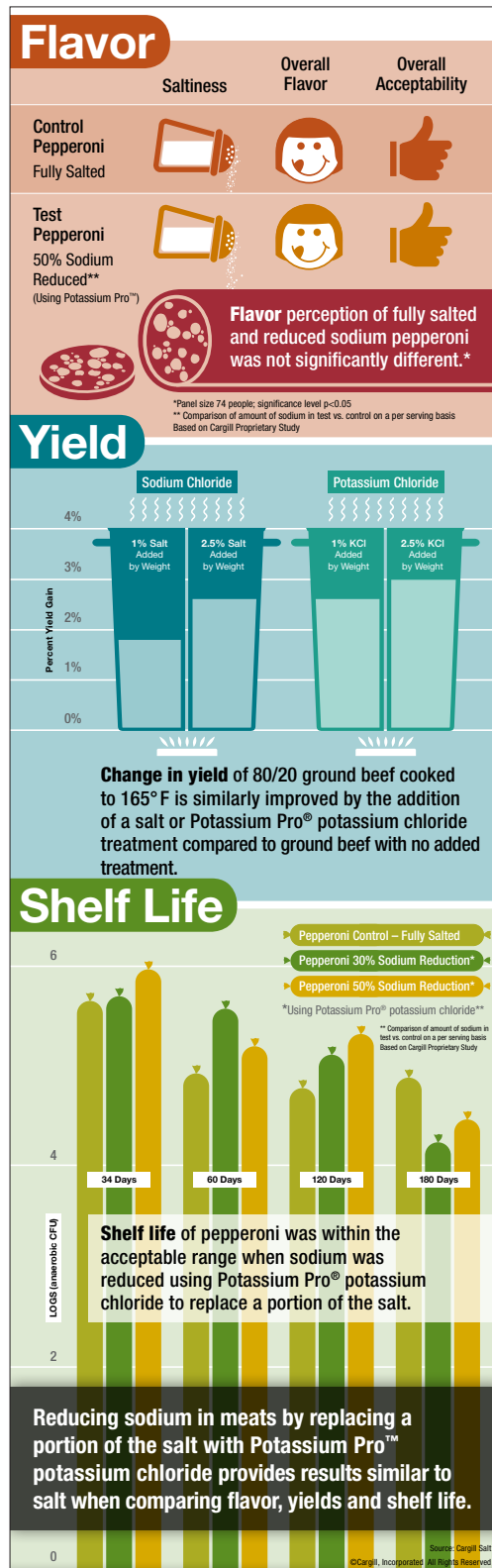
Storage and Shelf Life

Shelf Life: 9-12 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%.

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

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 chloride?



Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
Potassium Pro® Salt/KCl Granulated Blend 50/50									
50 lb. Bag	POT PRO KCL/SALT 50/50 MAG CARB 50LB PA	110029094	49	7 tiers of 7	40 x 48 x 36	2505	0.86	27.5 x 13.5 x 4	0 13600 00897 0

CONTACT

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

Nutritional and Physical Information

CHEMICAL	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	19,500
Calcium	mg	0
Magnesium	mg	0
Iron	mg	0
Potassium	mg	25,890

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	48	50	52
Potassium Chloride (%)	48	50	52
Magnesium Carbonate (%)		0.8	1.0
Bulk Density (#cu/ft)	67	72	84
Bulk Density (g/l)	1073	1153	1346

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 20 Mesh Retained	0	1	50
Sieve - USS 30 Mesh Retained	0	18	100
Sieve - USS 40 Mesh Retained	0	40	100
Sieve - USS 70 Mesh Retained	0	35	100
Sieve - USS 100 Mesh Retained	0	4	100
Sieve - Retained on Pan	0	2	10

Improve your nutrition labels

Product A
Contains traditional salt only.

Nutrition Facts
Serving Size 27 pieces (30g)
Servings Per Container 12

Amount Per Serving	% Daily Value
Calories 110	Calories from fat 50
Total Fat 6g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 200mg	10%
Potassium 10mg	0%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 3g	
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 2%

Ingredients: Wheat Flour, Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour, Cheddar Cheese, Water, Vegetable Oil (Palm Or Cottonseed), Yeast, Salt, Spices.

Product B
Replaces some of the salt with potassium chloride to reduce sodium levels.

Nutrition Facts
Serving Size 27 pieces (30g)
Servings Per Container 12

Amount Per Serving	% Daily Value
Calories 110	Calories from fat 50
Total Fat 6g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 170mg	7%
Potassium 115mg	3%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 3g	
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 2%

Ingredients: Wheat Flour, Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour, Cheddar Cheese, Water, Vegetable Oil (Palm Or Cottonseed), Yeast, Salt, Potassium Chloride, Spices.

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

¹health.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™, CME®, 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.

Potassium Pro®
Salt/Potassium Chloride Granulated Blend 50/50 ^{M P}
Sal/Cloruro de Potasio Mezcla Granulada 50/50

Ingredientes/Ingredients:
Sal, Potassium Chloride, Magnesium Carbonate,
Sal, Cloruro de Potasio, Carbonato de Magnesio.

Salt/Sal CAS No. 7647-14-5
Potassium Chloride/Cloruro de Potasio CAS No. 7447-40-7
Magnesium Carbonate/Carbonato de Magnesio CAS No. 548-95-0

Product of USA and Canada/Producto de USA y Canada
Processed and packaged in the USA/Procesado y empaquetado en los Estados Unidos.

Cargill, Incorporated
Minneapolis, MN 55440
www.cargill.com
1-888-385-7258 (SALT)

Net Weight/Peso Neto
50 lb.(22.7 kg)

Rev. 2 - 10/18

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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SALT-3925 (1/19)

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



Potassium Pro® Salt/Potassium Chloride Granulated Blend 70/30



Product Description

Potassium Pro® Salt/Potassium Chloride Granulated Blend 70/30

Potassium Pro® 70/30 blend is a granular, food grade, odorless, white crystalline potassium and sodium salt blend with typical saline-like taste.

Product Application

Potassium Pro® 70/30 blend 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. It is intended for a variety of food uses. It is particularly well-suited for sodium reduction in bakery products, sauces, dry mixes and soups. This product contains Magnesium Carbonate, which is added to improve caking resistance and flowability.

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.

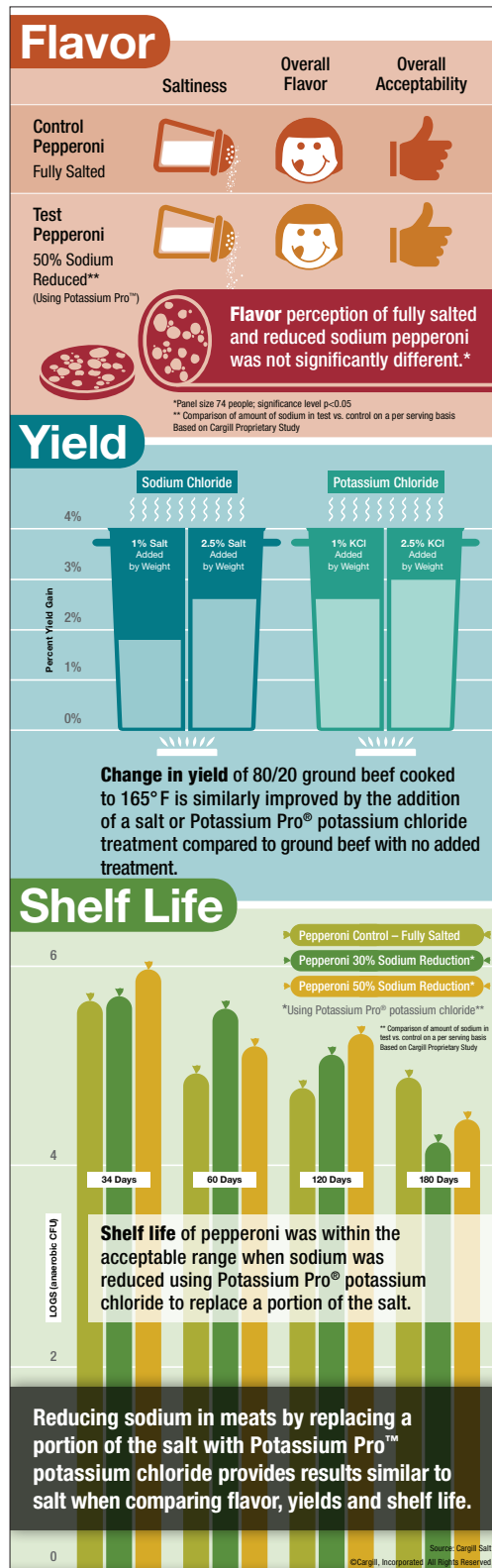
Storage and Shelf Life

Shelf Life: 9-12 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%.

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

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 chloride?



Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
Potassium Pro® Salt/KCl Granulated Blend 70/30									
50 lb. Bag	POT PRO SALT/KCL 70/30 MAG CARB 50LB PA	110029624	49	7 tiers of 7	40 x 48 x 36	2505	0.86	27.5 x 13.5 x 4	0 13600 00900 7

CONTACT

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

Nutritional and Physical Information

CHEMICAL	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	27,632
Calcium	mg	0
Magnesium	mg	145
Iron	mg	0
Potassium	mg	15,240

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	68	70	72
Potassium Chloride (%)	28	30	32
Magnesium Carbonate (%)		0.8	1.0
Bulk Density (#cu/ft)	67	72	84
Bulk Density (g/l)	1073	1153	1346

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 20 Mesh Retained	0	1	50
Sieve - USS 30 Mesh Retained	0	18	100
Sieve - USS 40 Mesh Retained	0	40	100
Sieve - USS 70 Mesh Retained	0	35	100
Sieve - USS 100 Mesh Retained	0	4	100
Sieve - Retained on Pan	0	2	10

Improve your nutrition labels

Product A
Contains traditional salt only.

Nutrition Facts
Serving Size 27 pieces (30g)
Servings Per Container 12

Amount Per Serving		Calories from fat 50	
		% Daily Value	
Total Fat 6g		9%	
Saturated Fat 3g		15%	
Trans Fat 0g			
Cholesterol 5mg		2%	
Sodium 200mg		10%	
Potassium 10mg		0%	
Total Carbohydrate 12g		4%	
Dietary Fiber 0g		0%	
Sugars 0g			
Protein 3g			
Vitamin A 2%	Vitamin C 0%	Calcium 4%	Iron 2%

Ingredients: Wheat Flour, Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour, Cheddar Cheese, Water, Vegetable Oil (Palm Or Cottonseed), Yeast, Salt, Spices.

Product B
Replaces some of the salt with potassium chloride to reduce sodium levels.

Nutrition Facts
Serving Size 27 pieces (30g)
Servings Per Container 12

Amount Per Serving		Calories from fat 50	
		% Daily Value	
Total Fat 6g		9%	
Saturated Fat 3g		15%	
Trans Fat 0g			
Cholesterol 5mg		2%	
Sodium 170mg		7%	
Potassium 115mg		3%	
Total Carbohydrate 12g		4%	
Dietary Fiber 0g		0%	
Sugars 0g			
Protein 3g			
Vitamin A 2%	Vitamin C 0%	Calcium 4%	Iron 2%

Ingredients: Wheat Flour, Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour, Cheddar Cheese, Water, Vegetable Oil (Palm Or Cottonseed), Yeast, Salt, Potassium Chloride, Spices.

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

¹health.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.

Potassium Pro®
Salt/Potassium Chloride Granulated Blend 70/30®
Sal/Cloruro de Potasio Mezcla Granulada 70/30

Ingredients/Ingredientes:
Salt, Potassium Chloride, Magnesium Carbonate,
Sal, Cloruro de Potasio, Carbonato de Magnesio.

Salt/Sal CAS No. 7647-14-5
Potassium Chloride/Cloruro de Potasio CAS No. 7447-40-7
Magnesium Carbonate/Carbonato de Magnesio CAS No. 546-93-0

Product of USA and Canada/Producto de USA y Canada
Processed and packaged in the USA/Procesado y empaquetado en los Estados Unidos.

Cargill, Incorporated
Minneapolis, MN 55440
www.cargillsalt.com
1-888-385-7258 (SALT)

Net Weight/Peso Neto
50 lb. (22.7 kg)

Rev. 3 - 1/18

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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SALT-3971 (3/19)

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



Potassium Pro® Sea Salt/Potassium Chloride Granulated Blend 43/57



Product Description

Potassium Pro® Sea Salt/Potassium Chloride Granulated Blend 43/57

Potassium Pro® 43/57 blend is a granular, food grade, odorless, white crystalline potassium and sodium salt blend with typical saline-like taste.

Product Application

Potassium Pro® 43/57 blend 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. It is intended for a variety of food uses. It is particularly well-suited for sodium reduction in bakery products, sauces, dry mixes and soups. This product contains Magnesium Carbonate, which is added to improve caking resistance and flowability.

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.

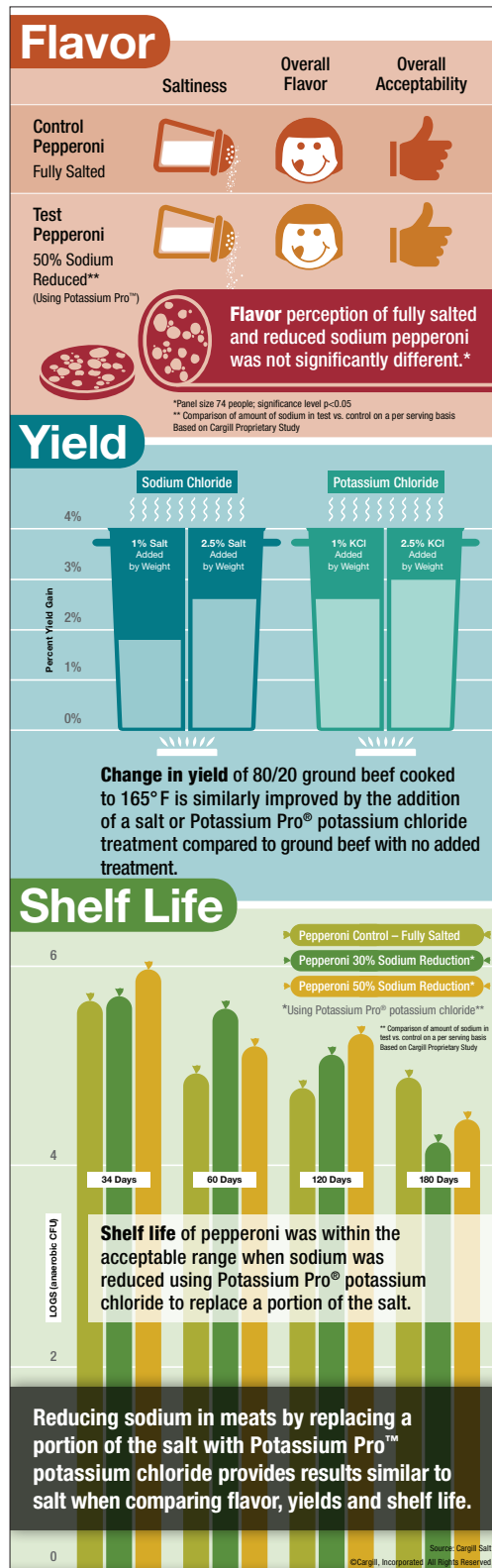
Storage and Shelf Life

Shelf Life: 9-12 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%.

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

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 chloride?



Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
Potassium Pro® Salt/KCl Granulated Blend 43/57									
50 lb. Bag	POT PRO SEA SALT/KCL 43/57 MAG CARB 50LB PA	110029813	49	7 tiers of 7	40 x 48 x 36	2505	0.86	27.5 x 13.5 x 4	0 13600 00899 4

CONTACT

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

Nutritional and Physical Information

CHEMICAL	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	16,974
Calcium	mg	0
Magnesium	mg	145
Iron	mg	0
Potassium	mg	28,956

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	41	43	45
Potassium Chloride (%)	55	57	59
Magnesium Carbonate (%)		0.8	1.0
Bulk Density (#cu/ft)	67	72	84
Bulk Density (g/l)	1073	1153	1346

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 20 Mesh Retained	0	1	50
Sieve - USS 30 Mesh Retained	0	18	100
Sieve - USS 40 Mesh Retained	0	40	100
Sieve - USS 70 Mesh Retained	0	35	100
Sieve - USS 100 Mesh Retained	0	4	100
Sieve - Retained on Pan	0	2	10

Improve your nutrition labels

Product A
Contains traditional salt only.

Nutrition Facts
Serving Size 27 pieces (30g)
Servings Per Container 12

Amount Per Serving		Calories from fat 50	
		% Daily Value	
Total Fat 6g		9%	
Saturated Fat 3g		15%	
Trans Fat 0g			
Cholesterol 5mg		2%	
Sodium 200mg		10%	
Potassium 10mg		0%	
Total Carbohydrate 12g		4%	
Dietary Fiber 0g		0%	
Sugars 0g			
Protein 3g			
Vitamin A 2%	Vitamin C 0%	Calcium 4%	Iron 2%

Ingredients: Wheat Flour, Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour, Cheddar Cheese, Water, Vegetable Oil (Palm Or Cottonseed), Yeast, Salt, Spices.

Product B
Replaces some of the salt with potassium chloride to reduce sodium levels.

Nutrition Facts
Serving Size 27 pieces (30g)
Servings Per Container 12

Amount Per Serving		Calories from fat 50	
		% Daily Value	
Total Fat 6g		9%	
Saturated Fat 3g		15%	
Trans Fat 0g			
Cholesterol 5mg		2%	
Sodium 170mg		7%	
Potassium 115mg		3%	
Total Carbohydrate 12g		4%	
Dietary Fiber 0g		0%	
Sugars 0g			
Protein 3g			
Vitamin A 2%	Vitamin C 0%	Calcium 4%	Iron 2%

Ingredients: Wheat Flour, Wheat Flour Enriched (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour, Cheddar Cheese, Water, Vegetable Oil (Palm Or Cottonseed), Yeast, Potassium Chloride, Spices.

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

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

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- 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.

Potassium Pro®
Sea Salt/Potassium Chloride 43/57 Granulated Blend®
Sal Marina y Cloruro de Potasio Mezcla Granulada 43/57

Ingredientes/Ingredientes:
Potassium Chloride, Sea Salt, Magnesium Carbonate,
Cloruro de Potasio, Sal Marina, Carbonato de Magnesio.

Potassium Chloride/Cloruro de Potasio CAS No. 7447-40-7
Sal/Sal CAS No. 7647-14-5
Magnesium Carbonate/Carbonato de Magnesio CAS No. 546-93-0

Product of USA and Canada/Producto de USA y Canada
Processed and packaged in the USA/Procesado y empaquetado en los Estados Unidos.

Cargill, Incorporated
Minneapolis, MN 55440
www.cargillsalt.com
1-888-385-7258 (SALT)
Rev. 3 - 11/18

Net Weight/Peso Neto
50 lb. (22.7 kg)

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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SALT-3970 (2/19)

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

