

# Potassium Pro® Ultra Fine



## Product Description

### Potassium Pro® Ultra Fine Potassium Salt

Potassium Pro® Ultra Fine is a fine-screened granular, food grade, odorless, white crystalline salt with a typical saline-like taste. Potassium Pro® Ultra Fine 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 provides superior salty flavor compared to larger particle sizes of potassium salt. Contains Tricalcium Phosphate as an anti-caking agent.

## Product Application

Potassium Pro® Ultra Fine 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® Ultra Fine offers similar functionality to salt with:

- Salty flavor in topical applications
- Quick dissolving
- Smooth mouthfeel

Potassium Pro® Ultra Fine applications include:

- snack foods
- seasoning blends
- low sodium foods
- margarine and butters
- powdered beverage mix

## 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:** 180 days.

**Storage Conditions:** 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%.

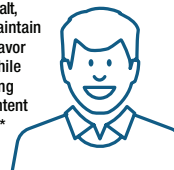
### Potassium Pro® Potassium Salt

was developed to meet the needs of food manufacturers for replacement of sodium or potassium enrichment in a wide range of food processing applications.

### Potassium Pro® Potassium Salt offers similar functionality to salt with:

#### Taste

Research shows with potassium salt, you can maintain the salty flavor of foods while still reducing sodium content up to 50%.\*



#### Texture

Potassium chloride can maintain salt's functional benefits in foods, such as water-binding, crispiness, creaminess, etc.



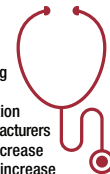
#### Shelf Life

Salt plays an important role in food safety, and potassium salt can be equally as effective at preserving the shelf life and reducing water activity.



#### Consumer Health

The majority of Americans do not consume enough potassium. By using potassium salt as a sodium reduction solution, food manufacturers help consumers decrease sodium intake and increase potassium intake.



### Potassium Pro® Potassium Salt

can help reduce sodium and increase potassium in your products while maintaining taste and functionality.

Sources: Food Processing: Potassium Salt Improves its Aftertaste  
<http://www.foodprocessing.com/articles/2012/potassium-chloride-improves-aftertaste/>

\*<https://www.cargill.com/salt-in-perspective/benefits-of-reformulating-with-potassium-chloride>

IOM. 2005. Chapter 7 – Potassium. In: Dietary Reference Intakes for Water, Potassium, Sodium, Chloride, and Sulfate. Panel on Dietary Reference Intakes for Electrolytes and Water, Standing Committee on the Scientific Evaluation of Dietary Reference Intakes, Food and Nutrition Board, Institute of Medicine (IOM). National Academy of Sciences (NAS), pp. 186-268. Available from: <https://www.nap.edu/read/10925/chapter/7>



## Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (KG)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
Potassium Pro® Ultra Fine									
20kg Bag in Box	POT PRO UL FN TCP 20KG BX 24/P EX	110033715	24	2 tiers of 12	40 x 48 x 32.75	505	1.15	13 x 11.75 x 13	0 13600 00895 6

## 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	PHYSICAL	MIN	TARGET	MAX	PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sodium	mg	362	Na (Sodium) (%)	0	0.1	0.5	Sieve - USS 200 Mesh Retained	0	1	10
Calcium	mg	190	Ca & Mg as Ca (%)		0.04		Sieve - USS 325 Mesh Retained	5	6	20
Magnesium	mg	0	Potassium Chloride (%)	99	99.5	100	Sieve - USS 400 Mesh Retained		6	
Iron	mg	< 0.1	TCP (%)		0.5	1.0	Sieve - Retained on Pan	50	87	90
Potassium	mg	51,780	Water Insolubles (%)	0	0.01	0.02				
			Surface Moisture (%)	0	0.03	0.1				

## 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 110	Calories from fat 50	% Daily Value
Total Fat 6g		9%
Saturated Fat 3g		15%
Trans Fat 0g		
Cholesterol 5mg		2%
Sodium 250mg		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%	


\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

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 salt to reduce sodium levels.



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

Amount Per Serving		
Calories 110	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%	

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
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Fat 9 • Carbohydrate 4 • Protein 4

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.<sup>1</sup>

<sup>1</sup>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](http://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](http://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.cargillsaltstore.com](http://www.cargillsaltstore.com)

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