Cargill® Food Ingredient Salts

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 replacment 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

Salt products will not spoil or support pathogenic growth. Please see the following information regarding shelf life and storage conditions:

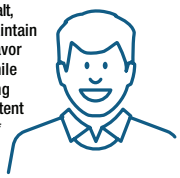
Shelf Life: 5 years when stored in optimal conditions.

Storage Conditions: Potassium Chloride Products: To improve caking resistance, product should be stored in ambient condition and in a dry, covered area at humidity below 85%.

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 salt 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 affective 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

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Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (KG)	PACKAGE CUBE (FT^2)	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
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Phone: 888-385-SALT (7258)
www.cargill.com/salt

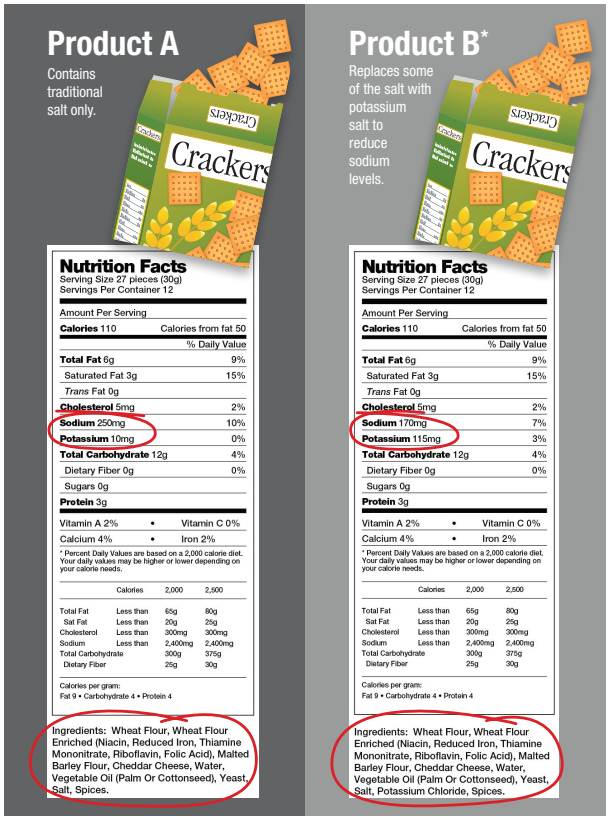
Nutritional and Physical Information

CHEMICAL	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	362
Calcium	mg	190
Magnesium	mg	0
Iron	mg	< 0.1
Potassium	mg	51,780

PHYSICAL	MIN	TARGET	MAX
Na (Sodium) (%)	0	0.1	0.5
Ca & Mg as Ca (%)		0.04	
Potassium Chloride (%)	99	99.5	100
TCP (%)		0.5	1.0
Water Insolubles (%)	0	0.01	0.02
Surface Moisture (%)	0	0.03	0.1

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 200 Mesh Retained	0	1	10
Sieve - USS 325 Mesh Retained	5	6	20
Sieve - USS 400 Mesh Retained		6	
Sieve - Retained on Pan	50	87	90

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.

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

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

SALT-3968 (5/25)

www.cargillsalt.com
www.cargillsaltstore.com

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