Cargill® Food Processing Salts

# Potassium Pro<sup>®</sup> Sea Salt/Potassium Chloride Granulated Blend 43/57



### **Product Description**

### Potassium Pro<sup>®</sup> 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.

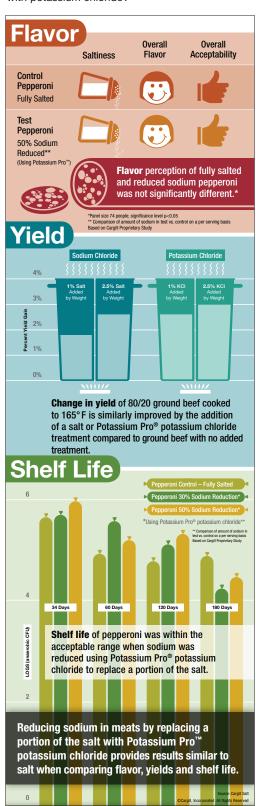
### **Storage and Shelf Life**

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	PALLET PATTERN	PALLET DIMENSION	WEIGHT (LB)	PACKAGE CUBE (FT²)	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

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

### CONTACT

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

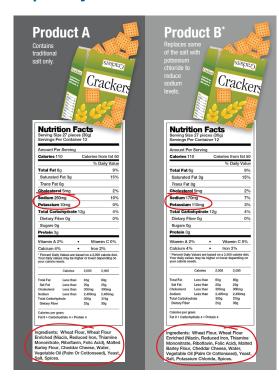
### **Nutritional and Physical Information**

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

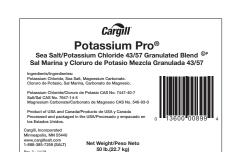


The 2015 Dietary Guidelines for Americans recommend decreasing sodium intake to less than 2,300 mg per day and increasing potassium intake to 4,700 mg per day, as part of a healthy eating pattern and lifestyle.<sup>1</sup>

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.



### www.cargillsaltstore.com

**Customer Service: (800) 377-1017** 

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

