



SODIUM REDUCTION SOLUTIONS

FlakeSelect[®] flake salt

Streamlined solutions for reducing sodium.

FlakeSelect[®] flake salt is designed to unite the sodium-reduction benefits of potassium salt with the enhanced functionality and performance of flake salt. Our unique process utilizes compacting and agglomeration to create flakes that combine simplicity with enhanced performance.

Sodium reduction without complexity or compromise

- **Single-ingredient simplicity.** FlakeSelect[®] flake salt can offer a direct replacement for the existing salt in your formula.
- **Multi-solution versatility.** Choose from single-salt flakes with 100% potassium salt, or dual-salt flakes combining potassium salt with granulated salt or sea salt.
- **Enhanced functionality.** Our compacted flakes deliver greater solubility, faster flavor release, more consistent flavor distribution, improved adherence and easier handling than granulated salt or granulated potassium salt alone.



**Supports
sodium reduction**



**Contributes
potassium**



**Process
optimization**

Your sodium reduction partner.

Sodium reduction is complex. Cargill can make it simpler with an extensive portfolio of sodium reduction solutions and proven technical expertise. We'll help you create the reduced-sodium products consumers want — with the flavor they expect.

Cargill product

	Properties	Functional Benefits
FlakeSelect® flake salts	Compacted flake technology is engineered for enhanced functionality compared to granulated salt or potassium salt Increased solubility supports faster flavor release* Improved adherence & larger surface area* Improved blendability & lower bulk density promote more uniform distribution* Available as single-salt compacted flakes (100% potassium salt) or dual-salt compacted flakes (potassium salt compacted with salt or sea salt) Offered in a range of granulations: Coarse, fine flake, flour	Single solution simplifies sodium reduction, offers a range of options Reduce sodium while maintaining flavor delivery & functional performance Improved adherence in topical applications reduces seasoning loss* Delivers more consistent flavor distribution & product uniformity* Choose the solution that fits your formulation needs: • Single salt: Enhanced performance as a salt-alternative solution • Dual salt: Integrated sodium reduction system with the convenience of salt or sea salt inclusion, potentially supporting sea salt label claims in certain contexts

Applications



Snacks



Bakery



Seasonings



Dairy



Dressings & sauces

Dial back the sodium, turn up the flavor.

To learn more, contact your Cargill representative or visit cargill.com/sodium-reduction.



*Performance comparisons are relative to granulated salt and granulated potassium salt.

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