



SODIUM REDUCTION SOLUTIONS

Potassium Pro[®] potassium salts

Go-to salt alternative delivers salty taste & functionality.

Potassium salt (or potassium chloride) is a naturally occurring mineral that has long been recognized as an effective and safe alternative to salt.¹ It can offer dramatic reductions in sodium content, while delivering salty flavor and many of the functional roles of salt.

A versatile tool in your sodium reduction kit

- **Robust, salt-like functionality** — Potassium Pro[®] potassium salt offers an effective replacement for salt, delivering salty taste, texture enhancement and protein modification.
- **Enables deeper sodium reduction** — Potassium Pro[®] has been shown to support sodium reductions of 20–25% in specific formulations; and up to 50% with Potassium Pro[®] Ultra Fine.²
- **Adds potassium, an essential nutrient** — Potassium is a mineral and electrolyte that supports fluid balance, regulates muscle and nerve function, and is vital for synthesizing protein in the body.³



**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 products

	Properties	Functional Benefits ⁴
Potassium Pro[®] potassium salt	Potassium chloride-based salt alternative that delivers salty taste & salt-like functionality Provides potassium, an essential nutrient Available with a range of free-flowing & anti-caking options Suitable for salt replacement or blends Kosher-certified	Reduce sodium while maintaining the taste & functionality consumers expect from salt Preserve texture, protein functionality & product performance in formulation Support flexible sodium reduction strategies through partial or full salt replacement Add potassium while advancing sodium reduction goals
Potassium Pro[®] Ultra Fine potassium salt	<i>Same properties as Potassium Pro,[®] plus:</i> Ultra-fine particle size for enhanced functional performance Faster dissolution & more consistent distribution ⁴ Improved adhesion ⁴ Smoother mouthfeel in finished applications ⁴ Enables higher usage levels & deeper sodium reduction potential ⁴ Contains tricalcium phosphate (TCP) as a flow agent	Reduce sodium while maintaining salty flavor & salt-like functionality Support deeper sodium reduction in challenging formulations ⁴ Improve ingredient distribution & blend uniformity ⁴ Enhance coating adhesion & flavor delivery in topical applications ⁴ Deliver smoother mouthfeel & improved sensory performance ⁴

Applications



Bakery



Dressings / sauces



Snacks / cereals



Meats



Dairy



Seasonings

Dial back the sodium, turn up the flavor.

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

SOURCES:

¹ U.S. Food & Drug Administration. "FDA Issues Final Guidance Regarding Use of an Alternate Name for Potassium Chloride in Food Labeling." December 2020.

² All results based on Cargill proprietary research. Actual sodium reduction that can be achieved can vary by salt used, application, final product formula and other factors.

³ Harvard Health. "The Importance of Potassium." 2019.

⁴ Performance comparisons are relative to granulated salt.

This document is provided for your information and convenience only. All information, statements, recommendations, and suggestions are believed to be true and accurate but are made without guarantee, express or implied. We disclaim all warranties, express or implied, and disclaim all liability in connection with the use of our products or information, statements, recommendations, and suggestions contained herein. The labeling, substantiation, and decision making relating to the claims for your products is your responsibility. We recommend you consult regulatory and legal advisors prior to making regulatory, labeling or claims decisions for your products.

© 2026 Cargill, Incorporated. All rights reserved.

