



Sodium Reduction Portfolio

Find the right solution to help reduce sodium without compromising flavor, functionality or performance.

Dial back the sodium, turn up the flavor.

Successfully meet your sodium reduction goals with Cargill's extensive portfolio of sodium reduction solutions.

Choose from a variety of options, including traditional salt, salt alternatives, salt blends and next generation solutions. Add our wealth of experience, innovative ingredients and hands-on technical expertise.

Together, we can help you create formulas for the reduced sodium products consumers want—with the flavor they expect.





The advantages of a company dedicated to food.

Broad Portfolio

Cargill offers not only a broad portfolio of sodium reduction solutions, but we also provide a wide range of ingredient solutions. We are committed to innovating the future to help you overcome formulation challenges and meet your sodium reduction product goals.

Expertise

Seventy years of salt industry experience and a team of subject matter experts with access to valuable industry insight resources allow Cargill to be a truly valuable partner for you, every step of the way in your journey towards sodium reduction.

Reliable Supplier

Founded in 1865, Cargill provides unmatched supply chain expertise, refined quality assurance protocols and world-class customer service. Because we're one of the few salt manufacturers who are part of a global food and ingredient company, you can rely on us as you tackle complex sodium reduction challenges.



We're more than a portfolio. We're a partner.

Cargill's team of experts have deep sodium reduction knowledge to meet you where you are in the sodium reduction journey and help guide in optimal formula development. Because Cargill is a global food company, we have a breadth of resources and support.

Actionable Market Insights

We have a strong understanding of consumer preferences and industry trends to help identify opportunities and support innovation.

Trusted Industry Expertise

Our team includes experts in formulation and application support. We offer hands-on troubleshooting and custom formula development to meet complex sodium reduction challenges.

Regulatory and Food Safety Expertise

We provide expertise and guidance related to food safety, labeling and regulatory initiatives.

Decades of Leadership

We are grounded in 70 years of salt industry experience.

Sodium reduction is complex. We can make it simpler.

Because salt plays multiple functional and sensory roles, successful sodium reduction requires different tools based on application, system and target level of reduction.

Cargill supports customers at every stage of the sodium reduction journey, offering a portfolio that spans salt solutions, salt alternatives and integrated sodium reduction blends, so manufacturers can choose the right approach with confidence.

Salt Solutions

Reduce sodium in application without impacting the label while maintaining the salty taste.

Featured Product

Alberger® Salt delivers flavor and functionality while helping manufacturers achieve the same salty taste with less salt, compared to granulated salt, thanks to its unique crystal structure.

Salt Alternative Solutions

Reduce sodium while keeping the taste and functionality of salt.

Featured Product

Potassium Pro® & Potassium Pro® Ultra Fine are potassium chloride-based alternatives. Also available in single salt FlakeSelect® compacted flake.

Sodium Reduction Blends

Reduce sodium with a combination of salt and salt alternatives in a single solution.

Featured Product

FlakeSelect® offers a simple, single swap to reduce sodium with enhanced functional performance, compared to granulated salt.

At Cargill, we are committed to continuous innovation to develop next-generation solutions to meet sodium reduction challenges.

Alberger® Salt

Where flavor, performance and sodium reduction in application take shape.



The unique crystalline shape of Alberger® Salt delivers greater surface area and lower bulk density than granulated salt, enabling faster dissolution and a strong, salty burst.

Its consistent particle size, rough surface and low bulk density ensure even distribution and blendability, allowing manufacturers to achieve the same desired flavor and functionality while using less salt.

Key Features

- Faster dissolution than granulated salt that delivers a salty burst and increased salty perception in topical applications
- Improved adherence compared to granulated salt means less waste and more consistently salted products
- Better blendability than granulated salt for consistent, uniform distribution

Sodium Reduction

Alberger® Salt can help you reduce sodium content by decreasing the salt needed in your formulation, compared to granulated salt, without sacrificing flavor or performance.

- **Bakery:**
up to 20% sodium reduction* in cookies and 25% in bread compared to granulated salt
- **Snacks:**
up to 20% sodium reduction* in topical and dough applications compared to granulated salt
- **Ready Meals:**
up to 20% sodium reduction* in pot-pie fillings compared to granulated salt
- **Sauces & Condiments:**
up to 10% sodium reduction* in sauces and 15% in gravies compared to granulated salt

Categories

Snacks
Seasonings
Bakery
Dressings, Sauces, & Condiments
Dairy
Meat
Cereal

Cuts

Coarse
Flake
Fine Flake
Flour

*Results based on proprietary Cargill research. Actual sodium reduction achievable in application may vary based on formulation.

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Potassium Pro® Potassium Chloride

A uniquely effective salt alternative.



Potassium Pro® is made of potassium chloride. It's a salt alternative that delivers salty taste and salt functional benefits while adding an essential nutrient, potassium. Available with a variety of free-flowing and anti-caking agents.

Key Features

With its salt-like functionality, Potassium Pro® offers many of the same functions as salt, making it a uniquely effective salt alternative.

- Protein Modifier
- Texture Enhancer
- Delivers Salt-Like Taste

Categories

Bakery
Dressings, Sauces
& Condiments
Snacks
Meat
Dairy
Seasonings
Cereal

Potassium Pro® Ultra Fine Potassium Chloride

Beyond the standard potassium benefits.



Potassium Pro® Ultra Fine is an extra-fine potassium chloride that delivers salty flavor and salt-like functionality while enabling deeper sodium reduction—nearly 50% in select formulations*. It contains flow agent tricalcium phosphate (TCP).

Key Features

With its extra-fine crystal format, it enhances performance and unlocks functional benefits beyond standard potassium salt including salty flavor.

- Faster Dissolution
- Smoother Mouthfeel
- Better Adhesion
- Consistent Blendability
- Enables Higher Usage Levels

Categories

Snacks
Bakery
Dressings, Sauces
& Condiments
Dairy
Seasonings

Sodium Reduction

Ready Meals:

up to 25% reduced sodium* in pizza and up to 20% reduced sodium in mozzarella sticks compared to granulated salt

Dressings & Sauces:

up to 20% reduced sodium* in marinara sauce compared to granulated salt

Snacks:

up to 20% reduced sodium* in popcorn compared to granulated salt

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FlakeSelect® Flake Salts

Enhanced functional performance for great results.



FlakeSelect® Flake Salts Sodium Reduction System is designed to bring potassium salt, salt and sea salt together through compacting and agglomeration. This creates flake formats that deliver enhanced functionality and performance exceeding traditional granulated salt or potassium salt. Available as Single Salt and Dual Salt Compacted Flakes.

Key Features

- Compacted flakes for enhanced functionality
- Faster flavor release driven by increased solubility
- Improved adherence for topical applications enabled by larger surface area
- Consistent flavor distribution through improved blendability and lower bulk density

Sodium Reduction

- **Dressings & Sauces:**
up to 30% reduced sodium* in barbecue sauce compared to granulated salt

Single Salt Compacted Flakes

100% potassium salt that enhances functional performance and usability as a salt alternative.

Cuts

Coarse
Fine Flake
Flour

Categories:

Snacks
Bakery
Seasonings
Dairy
Dressing, Sauces
& Condiments

Dual Salt Compacted Flakes

Potassium salt compacted with granulated salt or sea salt in an integrated flake system. It offers enhanced functional performance as a salt alternative and convenience as a blended solution for inclusion of sea salt label claims.

Cuts*:

Fine Flake Potassium
Chloride/Salt
Fine Flake Potassium
Chloride/Sea Salt

Categories:

Snacks
Seasonings
Dairy
Bakery

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Blends & Next-Gen Solutions

What's next in salt and salt alternative solutions.

When individual ingredients reach their limits, a more advanced approach is needed. Cargill is committed to innovation with investments in new technologies to ensure we provide an ever-expanding portfolio of solutions to support your brand's formulation and evolving consumer needs.

Sodium Reduction Blends

Integrated systems combine salt and salt alternatives to achieve deeper sodium reduction while maintaining performance. There's convenience in complex systems for formulation.

Our Commitment to Continuous Innovation

Cargill is actively developing next-generation solutions and approaches to help you meet evolving regulatory requirements, shifting consumer expectations and more aggressive reduction targets. As sodium reduction challenges continue to evolve, so do our solutions.



Take on your sodium reduction challenges with Cargill.

Approach each formulation with confidence. Because with the support of Cargill, you can create great-tasting products with less sodium.

Learn more about the opportunity with Cargill.

Contact your Cargill representative or visit cargill.com/sodium-reduction

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