

FlakeSelect® Potassium Chloride/Salt 50-50 Flour



Product Description

FlakeSelect® Potassium Chloride/Salt 50-50 Flour

This material is a precisely screened, fine, compacted, food grade, odorless, white crystalline potassium salt and sodium chloride that provides 50% less sodium than regular salt. The blend can be used as a direct replacement for salt in food processing operations where sodium reduction is desired up to 50% while maintaining many of the functionalities of salt.

Product Application

This material is intended for a variety of food processing applications, including flavoring and fermentation control in self-rising flour, cereals, flavoring and carrier for seasoning and spice mixes, and as an ingredient in soup and gravy mixes. This material contains Tricalcium Phosphate, which is added to improve caking resistance and flowability.

Product Certifications

Cargill FlakeSelect® Products meet USDA, FDA and Food Chemicals Codex for food use.

Cargill FlakeSelect® Products are certified Kosher for Passover (OU-P) by the Orthodox Union.

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 do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Please see the following information regarding Shelf Life, Caking Resistance, and Storage conditions:

Shelf Life: Indefinite

Caking Resistance: Caking resistance varies depending on the crystal size, additives and storage conditions. End use application should be taken into consideration when determining acceptable product life in regards to caking resistance. Cargill FlakeSelect® Potassium Chloride/Salt 50-50 Flour has an estimated caking resistance of 9-12 months.

Storage Conditions: To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

Physical Information

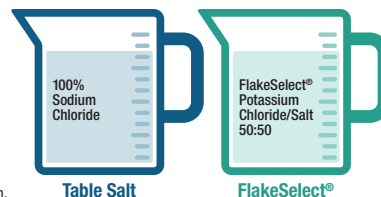
FlakeSelect® Potassium Chloride/Salt 50-50 Flour

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	48	50	52
KCl (%)	48	50	52
Bulk Density (#cu/ft)	50	61	70
Bulk Density (g/l)	800	977	1120
Surface Moisture (%)	0	0.02	0.1
TCP (%)	0	1.25	2

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 70 Mesh Retained	10	16.5	
Sieve - USS 100 Mesh Retained	0	25.5	
Sieve - USS 200 Mesh Retained	0	39.1	
Sieve - Retained on Pan	0	19	45

Reduce Sodium and Increase Potassium Together

Using Cargill's FlakeSelect® Potassium Salt Products as a salt replacer not only helps reduce sodium in foods, but may also help increase potassium.



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.*

Naturally Occurring Potassium Levels in Some Foods[†]

Blueberries 77 mg per 100 gm	Cracked Wheat Bread 177 mg per 100 gm	Banana - Raw 358 mg per 100 gm	Almonds 733 mg per 100 gm	Pistachios 1007 mg per 100 gm	Molasses 1464 mg per 100 gm
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Deli Ham	Typical Sodium and Potassium Amounts Sodium = 1249 mg per 100 gm Potassium = 260 mg per 100 gm	30% Reduced Sodium with FlakeSelect® [‡] Sodium = 874 mg per 100 gm Potassium = 747 mg per 100 gm
Crushed Tomatoes	Typical Sodium and Potassium Amounts Sodium = 186 mg per 100 gm Potassium = 293 mg per 100 gm	30% Reduced Sodium with FlakeSelect® [‡] Sodium = 130 mg per 100 gm Potassium = 366 mg per 100 gm
Chicken Noodle Soup	Typical Sodium and Potassium Amounts Sodium = 349 mg per 100 gm Potassium = 22 mg per 100 gm	30% Reduced Sodium with FlakeSelect® [‡] Sodium = 244 mg per 100 gm Potassium = 158 mg per 100 gm

*Source: U.S. Department of Health and Human Services and U.S. Department of Agriculture. 2015-2020 Dietary Guidelines for Americans. 8th Edition. December 2015. Available at <http://health.gov/dietaryguidelines/2015/guidelines/>.

† Source: USDA National Nutrient Database for Standard Reference, Release 27, 2014

‡ Per Cargill internal study using FlakeSelect® potassium salt instead of salt.

Nutritional Information

**FlakeSelect®
Potassium
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NUTRITIONAL COMPONENT	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	19,632
Calcium	mg	508
Magnesium	mg	0
Iron	mg	<0.1
Potassium	mg	25,511

CONTACT

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

Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT³)	PACKAGE DIMENSIONS	GTIN
FlakeSelect® Potassium Chloride/Salt 50-50 Flour									
50 lb. Bag	FLKSEL KCL/SALT FLR WG 50LB PA 40P	110028931	40	8 tiers of 5	40 x 48 x 36	2055	0.91	28 x 14 x 4	0 13600 00932 8
2400 lb. Tote	FLKSEL KCL/SALT FLR WG 2400LB MB N/L	110028933	N/A	N/A	40 x 48 x 36	2455	N/A	N/A	N/A

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.

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www.cargill.com/salt
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