Cargill® Food Processing Salts

# FlakeSelect® Potassium Chloride Coarse

## Product Description

**FlakeSelect® Potassium Chloride Coarse**
This material is a granular, food grade, odorless, white crystalline potassium salt with typical saline-like taste. This product 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.

## Product Application

This material is intended for a variety of food processing applications, including topping backed goods, crackers and snack foods, flavoring and preserving cheese, meat and poultry products, and blending with spices, seasonings, soup bases 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.

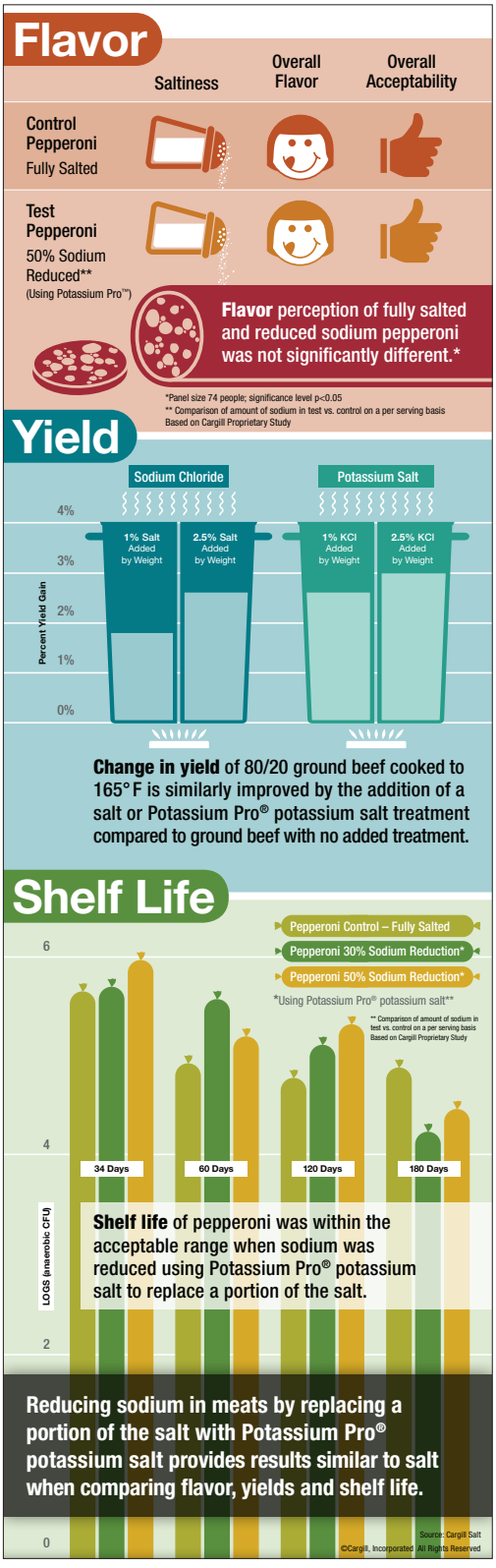
## Storage and Shelf Life

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 Coarse 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%.

## A Comparison of Meat Products Fully Salted vs. Sodium Reduced with Potassium Salt

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 salt?




Cargill®

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## Nutritional and Physical Information

| NUTRITIONAL COMPONENT | UNITS | AMOUNT PER 100 GRAMS OF INGREDIENT |
|---|---|---|
| Sodium | mg | 372 |
| Calcium | mg | 194 |
| Magnesium | mg | 0 |
| Iron | mg | <0.1 |
| Potassium | mg | 51,531 |

| PHYSICAL | MIN | TARGET | MAX |
|---|---|---|---|
| NaCl (%) | | 0.95 | 1.20 |
| KCl (%) | 98.0 | 98.74 | |
| Bulk Density (#cu/ft) | 50 | 61 | 70 |
| Bulk Density (g/l) | 800 | 977 | 1120 |
| Surface Moisture (%) | 0 | 0.02 | 0.1 |
| TCP (%) | 0 | 0.9 | 1 |

| PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS) | MIN | TARGET | MAX |
|---|---|---|---|
| Sieve - USS 20 Mesh Retained | 0 | 1.3 | 20 |
| Sieve - USS 30 Mesh Retained | 0 | 22.4 | |
| Sieve - USS 40 Mesh Retained | 0 | 56.5 | |
| Sieve - USS 50 Mesh Retained | 0 | 3.6 | |
| Sieve - USS 70 Mesh Retained | | 3.6 | |
| Sieve - Retained on Pan | 0 | 2.9 | 10 |

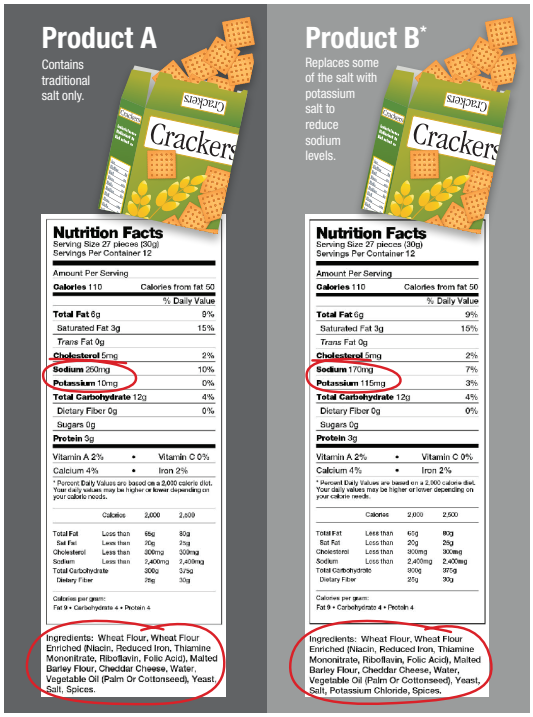
## CONTACT

**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 ($FT^2$) | PACKAGE DIMENSIONS | GTIN |
|---|---|---|---|---|---|---|---|---|---|
| **FlakeSelect® Potassium Chloride Coarse** | | | | | | | | | |
| 50 lb. Bag | FLKSEL KCL CRSE 50LB PA 40P | 100046227 | 40 | 8 tiers of 5 | 40 x 48 x 36 | 2055 | 0.91 | 28 x 14 x 4 | 0 13600 00926 7 |

## 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.[1]

[1]health.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.


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

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*www.cargill.com/salt*
*www.cargillsaltstore.com*

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