Cargill® Food Processing Salts

Potassium Pro® with TCP

Product Description

Potassium Pro® Potassium Salt with TCP
Potassium Pro® with TCP is a granular, food grade, odorless, white crystalline salt with a typical saline-like taste. Potassium Pro® with TCP 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. Contains Tricalcium Phosphate as an anti-caking agent.

Product Application

Potassium Pro® with TCP was developed to meet the needs of food manufacturers for replacment of sodium chloride or potassium enrichment in a wide range of food processing applications.

Potassium Pro® with TCP offers similar functionality to salt with:
- Salty flavor
- Water holding capacity
- Reduction of water activity

Potassium Pro® with TCP applications include:
- cheese
- ham and bacon curing
- beverages
- seasoning blends
- low sodium foods
- bakery products
- margarine
- frozen dough

Product Certifications

Potassium Pro® meets USDA, FDA and Food Chemicals Codex for food use.
Potassium Pro® is certified Kosher for Passover (OU-P) by the Orthodox Union.
Potassium Pro® contains no animal products or byproducts.

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

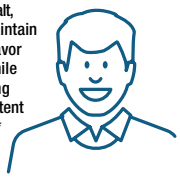
Shelf Life: 12 months.
Storage Conditions: This material is available in 50 lb. multiwall kraft containers, which incorporate polyethylene film liners for added moisture protection. Ideal storage conditions to improve caking resistance product should be stored in a cool dry area which is free of any foreign odors at humidity below 75%.

Potassium Pro® Potassium Salt was developed to meet the needs of food manufacturers for replacement of sodium or potassium enrichment in a wide range of food processing applications.

Potassium Pro® Potassium Salt offers similar functionality to salt with:

Taste

Research shows with potassium salt, you can maintain the salty flavor of foods while still reducing sodium content up to 50%.*



Texture

Potassium salt can maintain salt's functional benefits in foods, such as water-binding, crispiness, creaminess, etc.

Shelf Life

Salt plays an important role in food safety, and potassium salt can be equally as affective at preserving the shelf life and reducing water activity.

Consumer Health

The majority of Americans do not consume enough potassium. By using potassium salt as a sodium reduction solution, food manufacturers help consumers decrease sodium intake and increase potassium intake.

Potassium Pro® Potassium Salt can help reduce sodium and increase potassium in your products while maintaining taste and functionality.

Sources: Food Processing: Potassium Salt Improves its Aftertaste
http://www.foodprocessing.com/articles/2012/potassium-chloride-improves-aftertaste/

*https://www.cargill.com/salt-in-perspective/benefits-of-reformulating-with-potassium-chloride

IOM. 2005. Chapter 7 – Potassium. In: Dietary Reference Intakes for Water, Potassium, Sodium, Chloride, and Sulfate. Panel on Dietary Reference Intakes for Electrolytes and Water, Standing Committee on the Scientific Evaluation of Dietary Reference Intakes, Food and Nutrition Board, Institute of Medicine (IOM). National Academy of Sciences (NAS), pp. 186-268. Available from: https://www.nap.edu/read/10925/chapter/7

Cargill®

Potassium Pro® with TCP

Product Configuration

PRODUCT NAME	SAP DESCRIPTION	SAP NUMBER	PALLET COUNT	PALLET PATTERN	PALLET DIMENSION	PALLET WEIGHT (LB)	PACKAGE CUBE (FT^2)	PACKAGE DIMENSIONS	GTIN
Potassium Pro® with TCP									
50 lb. Bag	POT PRO TCP 50LB PA WG	110027136	49	7 tiers of 7	40 x 48 x 36	2505	0.86	27.5 x 13.5 x 4	0 13600 00898 7
50 lb. Bag (export)	POT PRO TCP 50LB PA WG EX	110027144	49	7 tiers of 7	40 x 48 x 36	2505	0.86	27.5 x 13.5 x 4	0 13600 00898 7
20kg Bag (export)	POT PRO TCP 20KG PA WG EX	110034818	49	7 tiers of 7	40 x 48 x 36	1005kg	0.86	27.5 x 13.5 x 4	0 13600 00892 5

CONTACT

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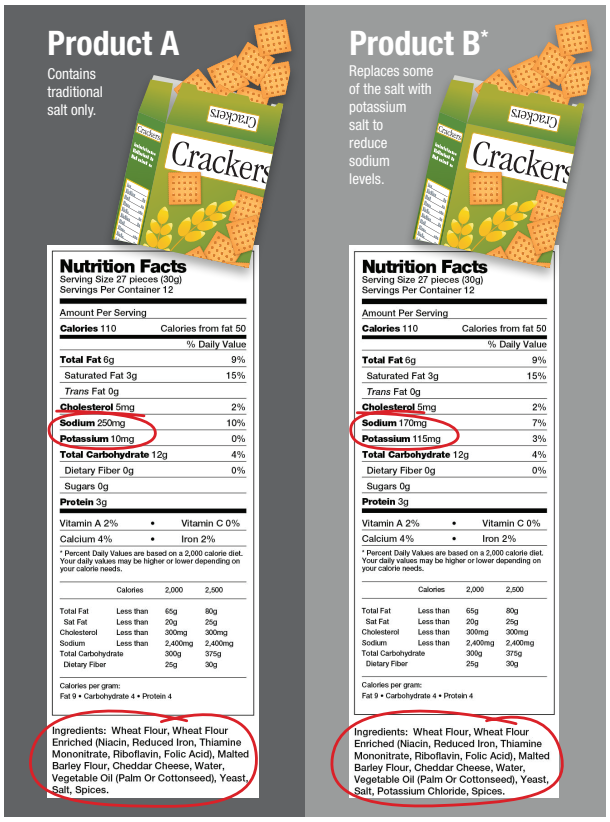
Nutritional and Physical Information

CHEMICAL	UNITS	AMOUNT PER 100 GRAMS OF INGREDIENT
Sodium	mg	362
Calcium	mg	190
Magnesium	mg	0
Iron	mg	< 0.1
Potassium	mg	51,780

PERCENT PARTICLE SIZE DISTRIBUTION (SCREENS)	MIN	TARGET	MAX
Sieve - USS 20 Mesh Retained	0	1	20
Sieve - USS 30 Mesh Retained		17	
Sieve - USS 40 Mesh Retained		50	
Sieve - USS 70 Mesh Retained		13	
Sieve - USS 100 Mesh Retained		2	
Sieve - Retained on Pan	0	1	20

PHYSICAL	MIN	TARGET	MAX
NaCl (%)	0	0.1	0.5
Ca & Mg as Ca (%)		0.04	
Potassium Chloride (%)	99	99.5	100
TCP (%)		0.5	1.0
TCP expressed as P2O5 (mg/kg)	0		10,000
Water Insolubles (%)	0	0.01	0.02
Bulk Density (#cu/ft)	60	65	84
Bulk Density (g/l)	960	1040	1345
Surface Moisture (%)	0	0.03	0.1

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.

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
www.cargillsaltstore.com

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