



Sodium Reduction Solutions

- Alberger® Flake Salt
- Potassium Pro® Potassium Chloride
- FlakeSelect®

Cargill Commercial
Food Processing Salts

Sodium Reduction Solutions

Cargill is committed to helping our customers create great tasting foods and achieve their sodium and potassium goals. Our sodium reduction solutions range from specialty salts, to potassium chloride blends and solutions, to unique sodium reduction functional systems that mitigate flavor challenges.

In addition to our sodium reduction ingredient portfolio, we also provide applications support, while continuing to develop new solutions. To support these efforts we are continuing to invest in:

- Research and development to bring new solutions to the food industry.
- Application, sensory & shelf-life validation to scientifically support our ingredient portfolio in finished food formulations.
- Our customer relationships by partnering with our customers to develop specific solutions to meet their sodium reduction goals.

Why do you need a reduced sodium solution?

The FDA said its goal is to reduce average sodium intake in the U.S. from the current levels of approximately 3,400 milligrams per day to 2,300 milligrams per day. The draft guidelines set two-year and 10-year voluntary targets for industry to gradually reduce sodium intake. It establishes targets for 150 categories of prepared, processed and packaged foods.

Salt reduction (removal) will only achieve a fraction of your total sodium reduction goals. Cargill is your Partner of Choice to help customers meet and exceed these guidelines for sodium reduction.

How can Cargill help?

Alberger® Brand Salt

Alberger® brand salt is a high-purity, food grade, natural flake salt. It's unique shape, increased surface area and low bulk density combine to offer a measurable advantage in terms of blendability, adherence, solubility, increased salty flavor and absorption. Using Alberger® brand products in sodium reduction applications also has no impact on ingredient declaration.

FlakeSelect®

FlakeSelect® is an innovative product line that leverages Cargill's patent-pending compacting technology to combine and agglomerate ingredients.

FlakeSelect® products that contain potassium chloride can be used to reduce sodium in a wide variety of food products. In many applications, FlakeSelect® products have an improved sensory perception over using potassium chloride alone.

Potassium Pro® Potassium Chloride

Potassium Pro® Potassium Chloride is a go-to solution for developing reduced-sodium food products while maintaining the functional benefits and flavors of salt. Available with TCP or Magnesium Carbonate as an anti-caking agent.

CONTACT

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Cargill Salt's Reduced Sodium Platform



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

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