



CARGILL, INCORPORATED
15407 MCGINTY ROAD WEST
WAYZATA MN 55391
USA

CARGILL, INCORPORATED
CC1001

POT PRO TCP 50LB PA 40P

MATERIAL NUMBER: 110023609
MATERIAL UPC CODE: 001360000898
STATUS: Current
MATERIAL DESCRIPTION: POT PRO TCP 50LB PA 40P

VALIDITY DATE (MM/DD/YYYY): 01/27/2017
DATE REVISED (MM/DD/YYYY): 11/07/2016

ANALYTICAL SPECIFICATIONS

Table with 6 columns: CHEMICAL, MIN, TARGET, MAX, UOM, METHOD. Rows include Surface Moisture (%), Sodium Chloride, Potassium Chloride (%), Ca & Mg as Ca (%), TCP (%), and Water Insolubles (%).

Table with 6 columns: PHYSICAL, MIN, TARGET, MAX, UOM, METHOD. Rows include Sieve - USS 200 Mesh retained, Sieve - Retained on Pan, Sieve - USS 40 Mesh retained, Sieve - USS 50 Mesh retained, Bulk Density (#/cu ft), Bulk Density (gms/Liter), Sieve - USS 100 Mesh retained, and Sieve - USS 70 Mesh retained.

Table with 6 columns: OTHER, MIN, TARGET, MAX, UOM, METHOD. Rows include Meets Heavy Metals for FCC and Arsenic <= 1ppm.

MATERIAL STATEMENTS:

- CONFIDENTIAL -

# POT PRO TCP 50LB PA 40P

**MATERIAL NUMBER:** 110023609  
**MATERIAL UPC CODE:** 001360000898  
**STATUS:** Current  
**MATERIAL DESCRIPTION:** POT PRO TCP 50LB PA 40P

**VALIDITY DATE (MM/DD/YYYY):** 01/27/2017  
**DATE REVISED (MM/DD/YYYY):** 11/07/2016

**DESCRIPTION:#** 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.#  
Note: Sieve analysis is reported as percent retained. Note: Bulk Density is reported as loose (uncompacted).

**APPLICATIONS:#** This material is intended for a variety of food processing applications, including meat processing and low sodium products. This product can also be used as a salt substitute in many blends and applications.#

## **INGREDIENT STATEMENTS:**

**ADDITIVES:#** This material may contain up to 1% Tricalcium Phosphate (TCP) which is added as a free-flowing agent in accordance with 21CFR 182.1217. When this salt is incorporated into a food product, the additive is considered incidental, non-functional and exempt from label declaration under 21CFR 101.100(a)(3).#

## **DIET STATEMENTS:**

**ORGANOLEPTIC PROPERTIES:** # This material has a characteristic saline taste with a slight bitterness and may exhibit a slight halogen odor upon warming.#

## **HANDLING STATEMENTS:**

**STORAGE:** To improve caking resistance, the product should be stored in a cool and dry area (less than 85% relative humidity).

## **NUTRIENT STATEMENTS:**

**OTHER PROPERTIES:** This material contains no known allergens, and exhibits virtually no microbiological activity.

## **REGULATORY STATEMENTS:**

**METHODS OF ANALYSIS:** Methods of analysis are taken from the Association of Official Analytical Chemists (AOAC) Official Methods of Analysis, Cargill, and Food Chemical Codex.

**COMPLIANCE:#** This material is of food grade quality and is Generally Recognized as Safe (GRAS) for its intended use. This product meets Food Chemical Codex requirements and is not intended for pharmaceutical use.#

## **WARRANTY STATEMENTS:**

**PACKAGED FOR CARGILL SALT# # CARGILL SALT# P.O. Box 5621# Minneapolis, MN 55440# 1-888 385-7258# # NOTICE:** All of the above statements, recommendations, suggestions and data are based on our laboratory results, and we believe same to be reliable. Nevertheless, with the exception of data showing an express guaranty (such as in the case of products specifically designed for use as nutrient supplements), all such statements, recommendations, suggestions and data hereinabove presented are made without guaranty, warranty or responsibility of any kind on our part.

---

- CONFIDENTIAL -