



KCI Food Grade – New Solutions for a Balanced Nutrition



The Authority in Potassium and Magnesium

The Premium Salt for Use throughout the Food Industry



Our **KCl Food Grade** (potassium chloride) is used both as processing aid and as additive for the production of a great variety of foods. Potassium chloride is required in order to guarantee an optimal supply of potassium to the human body or to conduct the appropriate food-technological processes.

Carrageenan Production – Carrageenan is a collective term for long-chain carbohydrates which are found in the cells of certain red algae. In carrageenan production, potassium chloride is used for precipitating kappa and iota carrageenan after extraction. Additionally, potassium chloride is intermixed with the finished carrageenan in order to fortify its effect. Carrageenan is used as a gelling and thickening agent in a multitude of foods. It is also used by the cosmetics industry, for products such as toothpaste.

Production of Low-sodium Foods – A diet with reduced common salt (sodium chloride) is generally called low-sodium. To ensure a balanced, mineral-rich diet, it is necessary for our bodies to take in minerals such as potassium and magnesium, in addition to sodium. One possibility for taking in potassium within daily nutrition is to substitute potassium chloride for common salt.

Product Features



Product Features

- natural origin
- high purity
- particularly low content of secondary salts
- complies with international food regulations

Relevant Application Areas

- manufacture of food
- pharmaceuticals
- biotechnology
- cosmetics

Certification

DIN EN ISO 9001 ff., Kosher, Halal, IFS

Recommendations for Use

KCI Food Grade plays different roles in foodstuffs such as taste enhancer, processing agent, stabiliser or preservative. Depending on the finished food, the one or other characteristic of salt has a more important function. It can be used to replace parts of the sodium chloride (NaCl) in reformulated foods without decreasing their consumer acceptance. In the production of carrageenan **KCI Food Grade** is used as an additive to improve the final product's gel stability. Furthermore it is used as an additive for the production of a great variety of foods. Some examples of everyday foodstuffs that use potassium as an alternative to sodium are instant soups, salty snacks and isotonic drinks.

Technical Information

KCI

FCC, FAO,
WHO, E 508

Combined Nomenclature Nature of Product

3104 20 90
white crystals

Chemical Analysis

typical

■ KCl, calculated with reference to the dried substance	99.1%
■ Loss on Drying (2h, 105°C)	0.1%
■ Others (Na, Mg, Ca, SO ₄)	0.8%

Granulometry

- 0.1 – 0.3 mm
- 0.2 – 0.4 mm
- 0.2 – 0.6 mm

Free-flowing Premix

- 1.0% magnesium hydroxide carbonate
- 0.5% silicon dioxide

Packaging

- FFS-PE bags of 25kg
- Big Bags



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Salt is a vital nutrient and is necessary for the body to function, but campaigners for salt reduction consider the average daily salt consumption in the western world far too high. The pressure has been mounting on food manufacturers to reduce the salt content of their foods.

Worldwide scientists search for alternatives for partial substitution of sodium chloride, without harming the product characteristics. Potassium chloride is a common solution for sodium chloride reduced foodstuff and for technological difficulties encountered with the reduced sodium chloride levels in food.

The most important functions of potassium are the maintenance of the membrane potential and the generation of tension-dependent action potentials. These are decisive factors for the stability of human cells, the excitability of muscles and nerves, the transport of glucose, the generation of proteins, and the regulation of the acid-base and water balance.

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