Plantsalt

TECHNICAL DATA SHEET

Potassium chloride, food grade

Plant-based potassium chloride, recovered from seaweed side-streams.

Identification

Chemical name	Potassium chloride
Formula · molar mass	KCl · 74.55 g/mol
CAS · EC number	7447-40-7 · 231-211-8
Ingredient	Potassium chloride. Available with or without anti-caking agent

Chemical specification

PARAMETER	UNIT	SPECIFICATION	TYPICAL
Assay KCl, on dried basis	%	≥ 99.0	≥ 99.3
Loss on drying, 105 °C, 2 h	%	≤ 1.0	< 0.5
Acidity or alkalinity		passes test	passes test
Sodium (Na)	%	≤ 0.2	< 0.2
Bromide (Br)	mg/kg	≤ 1000	< 100
Iodine (I), total	mg/kg	≤ 50	< 3
Calcium (Ca)	mg/kg	200	50
Magnesium (Mg)	mg/kg	100	30
Sulphate (SO_4)	mg/kg	≤ 1000	500
CONTAMINANTS			
Lead (Pb)	mg/kg	≤ 2	< 2
Arsenic (As)	mg/kg	≤ 3	< 0.2
Cadmium (Cd)	mg/kg	≤ 1	< 0.1
Mercury (Hg)	mg/kg	≤ 1	< 0.1
Heavy metals (as Pb)	mg/kg	≤ 5	< 5

The specifications meet Regulation (EU) No 231/2012, FCC and JECFA, see annex. Analysis by the methods of the respective monograph or equivalent validated methods.
Typical values are based on annual typical analysis.

Physical properties

Appearance	Free-flowing white crystals, odourless
Solubility in water	w (KCl) = 25.5 % at 20 °C
Available particle sizes	0.2 to 0.6 mm · 0.2 to 0.4 mm · 0.1 to 0.3 mm · others upon request

Packaging and storage

Packaging	25 kg bags · big bags 1,000 kg
Storage	Store tightly sealed in the original packaging under cool and dry conditions, protected from direct sunlight.
Shelf life	3 years from production date

Annex. Specifications of the regulations

PARAMETER	UNIT	EU 231/2012	FCC	JECFA
Assay KCl, on dried basis	%	≥ 99	≥ 99.0	≥ 99.0
Loss on drying, 105 °C, 2 h	%	≤ 1	≤ 1	≤ 1
Acidity or alkalinity		n.s.	passes test	passes test
Sodium		negative test	passes test	negative test
Iodide and bromide		n.s.	passes test	passes test
Lead (Pb)	mg/kg	≤ 2	n.s.	≤ 2
Arsenic (As)	mg/kg	≤ 3	n.s.	n.s.
Cadmium (Cd)	mg/kg	≤ 1	n.s.	n.s.
Mercury (Hg)	mg/kg	≤ 1	n.s.	n.s.
Heavy metals (as Pb)	mg/kg	n.s.	≤ 5	n.s.



PRODUCT OVERVIEW

The only plant-based, food-grade potassium chloride.

From seaweed to salt

Red seaweed is farmed in the coastal waters of Southeast Asia and processed into carrageenan. This leaves a mineral-rich side-stream.

We recover it and refine it by purification and crystallisation into food-grade potassium chloride. Nothing is mined.



WHY PLANTSALT

The only KCl derived from seaweed, circularly sourced

The only food-grade KCl produced in Southeast Asia & Oceania

Helps food makers cut sodium

Part of the Organic Minerals™ brand

Purity	≥ 99.0 % KCl on dried basis
Use	1:1 drop-in for conventional potassium chloride
Sodium reduction	Replacing 30 % of the salt with Plantsalt KCl lowers the sodium from salt by 30 %, from 393 to 275 mg per g of salt. The suitable level depends on the application.
Applications	Bakery, processed meat, snacks, ready meals, seasonings and dietetic salts
Market	Average salt intake is about 10.8 g per day, more than twice the WHO recommendation of less than 5 g (WHO, 2023).

CONTACT

Dr.-Ing. Karl Schlumbach
karl.schlumbach@plantsalt.de