Delicious sodium reduction with sub4salt®

- Up to 50% sodium reduction
- Excellent taste
- Easy handling – 1:1 replacement of salt
- Applicable in all foods

Jungbunzlauer
From nature to ingredients®
sub4salt® – cut sodium deliciously and easily

What is sub4salt®?

sub4salt® is an optimised mineral salt blend containing sodium and potassium salt as well as sodium gluconate. Its superior taste is achieved by the masking properties of sodium gluconate which covers off-notes of the potassium salt.

sub4salt® cure is a blend of sub4salt® and sodium nitrite (0,5% or 0,9%) – exclusively dedicated to the meat industry as low-sodium curing salt.

How to use sub4salt®?

sub4salt® looks, tastes and behaves like regular salt, and it is easy to use. Just replace 1:1 your regular salt with sub4salt® and achieve a sodium reduction of up to 50%, while retaining taste profile and other properties of your product. Major adjustments of your standard recipe are not required.

Replacing 1:1 standard curing salt with sub4salt® cure, a sodium reduction of up to 35% is possible without changing physical and chemical properties of the end product.

Where to use sub4salt®?

sub4salt® is not just another contemporary way to improve healthy outcomes, it creates flavourful food offerings ranging from baked good, dairy products, snacks, meats, fish and a variety of convenience foods.

sub4salt® cure is a real solution for reducing sodium in cured meat products such as sausage bologna-type, ham and salami without sacrificing an ounce of taste.

Sodium reduction has never been so easy to do – deliciously!