

Jungbunzlauer

From nature to ingredients®

Delicious sodium reduction with sub4salt®

Excellent taste

Up to 50% sodium reduction

Easy handling – 1 : 1 replacement of salt

Applicable in all foods

sub4salt®
REDUCED SODIUM

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. In **sub4salt® plus 50**, this is achieved with tripotassium citrate and potassium gluconate, enabling a sodium reduction of up to 50%.

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 30-50%, 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® can be used for table top applications but also as a food ingredient. **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. Please consider our website to find examples for recipes and applications.

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!

Learn more:

