

Smart and easy to use choices for
safe and sodium reduced meat products

Potassium Lactate

Potassium Lactate / Sodium Diacetate

Potassium Lactate / Potassium Diacetate

Potassium Lactate / Potassium Acetate



- Excellent *Listeria* control
- Important shelf-life extension
- Pleasant salty taste, not bitter
- More than 25 % sodium reduction
- Lower cost in use of blends

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Potassium lactate and blends

Sodium reduction made easy



Processed meat products are important contributors to consumers' excessive sodium intake.

Sodium reduction is thus a top trend in the meat industry. New WHO guidelines of 2013 do however not only recommend adults to consume less than 2 g/day of sodium, but also at least 3.5 g/day of potassium. Jungbunzlauer potassium lactate and blends with acetates or diacetates are smart and easy to use choices for safer and healthier meat products.

More than 25 % sodium reduction

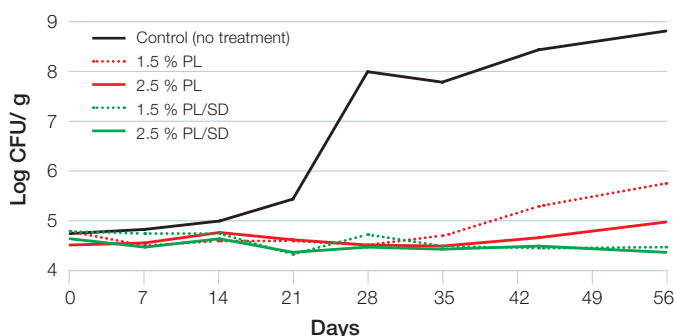
Sodium lactate, used for *Listeria* control and shelf-life extension in processed meat products, is the second biggest contributor to their sodium content, after curing salt. At a typical dosage level of 2.5 % of the commercial 60 % solution, the sole substitution of sodium lactate (SL) by Jungbunzlauer potassium lactate (PL) reduces the sodium content of meat products by more than 25 %. Combining potassium lactate with Jungbunzlauer sub4salt® cure, the first stable, sodium reduced curing salt substitute, permits a sodium reduction of even more than 50 %.

Sodium amount added per 100 g of meat product when using Jungbunzlauer alternatives to curing salt and sodium lactate (sodium reduction in %):

	2 % curing salt	2 % sub4salt® cure
2.5 % SL	1'100 mg	810 mg (- 26 %)
2.5 % PL	790 mg (- 28 %)	500 mg (- 54 %)

Higher performance of potassium lactate blends = lower dosage and cost in use

Inhibition of *Listeria monocytogenes* growth in inoculated cooked sausages at 7 °C

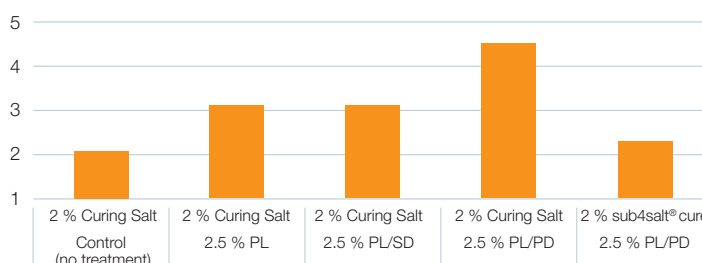


Tests with Jungbunzlauer potassium lactate / sodium diacetate 56/4 (PL/SD) have shown that 1.5 % of the blend inhibits *Listeria* growth and extends shelf-life at least as much as 2.5 % of straight potassium lactate. Jungbunzlauer potassium lactate / diacetate blends thus allow to reduce both sodium content and lactates cost in use at the same time.

Excellent taste acceptance: high saltiness, no bitterness

Meat products with Jungbunzlauer potassium lactate and especially potassium lactate / potassium diacetate (PL/PD) are perceived as significantly saltier than products without, yet not significantly more bitter or sour, even at concentrations of 2.5 %. Thus their overall taste acceptance is higher. Also products whose sodium content has been reduced by more than 50 % through the combination of potassium lactate / potassium diacetate and sub4salt® cure still show a good taste acceptance.

Taste acceptance of cooked sausages



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to ingredients®