

Top health trend – sodium reduction

sub4salt®

Solutions for salt substitution

Glucono-delta-Lactone

The sodium free leavening agent

Potassium Salts

Replacing sodium containing ingredients



Jungbunzlauer

HealthyChoices@Jungbunzlauer

Sodium reduction

Salt substitution – Sodium free leavening – Sodium replacement



Sodium reduction is a top reformulation trend to make processed food healthier. The WHO concluded in their recent guideline on sodium*, that high uptakes are linked to noncommunicable diseases, including hypertension and cardiovascular events. Accordingly, the WHO strongly recommended a reduction to <2 g/day sodium (5 g/day salt) in adults. Salt (sodium chloride) is the main contributor of sodium in our diet, followed by sodium containing food additives in bakery, meat and cheese products. Accordingly, Jungbunzlauer's sodium reduction strategy goes beyond salt replacement and addresses the needs of the industry with the range of HealthyChoices@Jungbunzlauer ingredients below. Most of these ingredients contain significant amounts of beneficial potassium. In this respect, the WHO strongly recommended in a separate guideline* an increase in potassium intake from food to reduce blood pressure and risk of cardiovascular disease, stroke and coronary heart disease in adults.

*WHO. Guideline: Sodium intake for adults and children/Potassium intake for adults and children. Geneva, World Health Organization (WHO), 2012.

sub4salt® – Solutions for salt substitution

The sub4salt® range is successfully used world-wide, as a salt replacer in processed food as well as a low sodium table top salt.** The 1:1 replacement with sub4salt® leads to a sodium reduction of 35 % without compromising taste or functionality in the end product. sub4salt® plus 50 does not only enable manufacturer to reduce the sodium content by 50 %, but is also in line with WHO's recommendation of a natural sodium / potassium balance. The sub4salt® range is completed by sub4salt® cure, a product which is dedicated to the meat industry. sub4salt® cure combines outstanding benefits of sodium reduction with the technological functionalities of a curing salt.



Product	Sodium reduction	Ingredients	Main applications
sub4salt®	35 %	Salt, potassium chloride, Sodium Gluconate	Table top salt, processed food
sub4salt® plus 50	50 %	Salt, potassium sources (chloride, citrate, gluconate)	Processed food
sub4salt® cure	35 %	Salt, potassium chloride, Sodium Gluconate, sodium nitrite	Cured meat products

**Patented in DE and UK (WO 2007/18566A1), patent pending in the USA (US 2009/016701A1)

Glucono-delta-Lactone – The sodium free leavening agent

Jungbunzlauer's glucono-delta-lactone (GdL) is a sodium free leavening agent which can replace e.g. sodium acid pyrophosphate (SAPP) in bakery products. Replacing simply SAPP by GdL in the baking powder leads to a reduction of the sodium content of approx. 30 % and eliminates the soapy after taste caused by SAPP in the final product. Replacing in addition sodium bicarbonate with potassium bicarbonate in the baking powder reduces the total sodium content of bakery products (e.g. muffins, pancakes, cakes, waffles) on average by > 50 %.

Potassium Salts – Replacing sodium containing ingredients

Jungbunzlauer is a manufacturer of potassium containing ingredients derived from citric, lactic and gluconic acid which find increasing usage in processed food e.g. for pH regulation, preservation or emulsifying purposes. Due to their similar characteristics and pleasant taste profiles, the following products are suitable in replacing sodium containing food additives:

- Tripotassium Citrate
- Potassium Gluconate
- Potassium Lactate

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Jungbunzlauer
*From nature
to ingredients®*

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