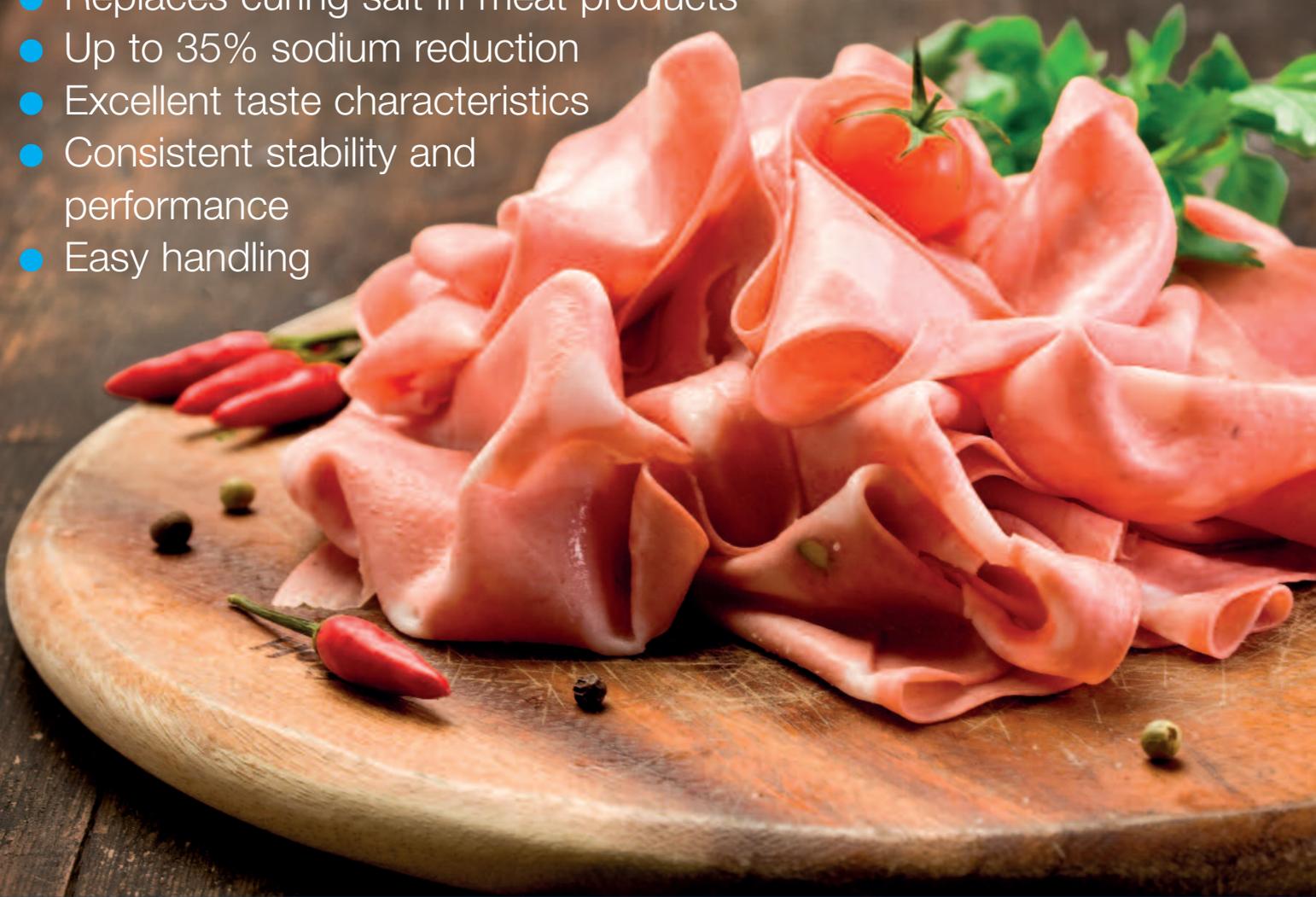


Sodium Reduction in Cured Meat Products

sub4salt[®] cure

- Replaces curing salt in meat products
- Up to 35% sodium reduction
- Excellent taste characteristics
- Consistent stability and performance
- Easy handling



Jungbunzlauer

Sodium Reduction in Cured Meat Products



Curing is one of the oldest methods for meat preservation. Today, curing salt is still an essential ingredient for processed meat products. Consisting of sodium chloride and sodium nitrite, it provides important functionalities for improving shelf-life, texture, taste and color. These particular benefits are countered by the disadvantage of the risk of a diet high in sodium. Cured meat products are considered as a main contributor to an excessive intake of sodium, which is linked to health issues like hypertension and cardiovascular diseases.

What is sub4salt® cure?

Jungbunzlauer's sub4salt® is a well-known salt replacer in processed food as well as a low sodium table top salt. The recent development, **sub4salt® cure***, combines the widely used sub4salt® with sodium nitrite (0.5% / 0.9%) to create a healthier choice for the meat industry. Complying with a regular curing salt, **sub4salt® cure** combines outstanding benefits of sodium reduction with the technological functionalities of a curing salt.

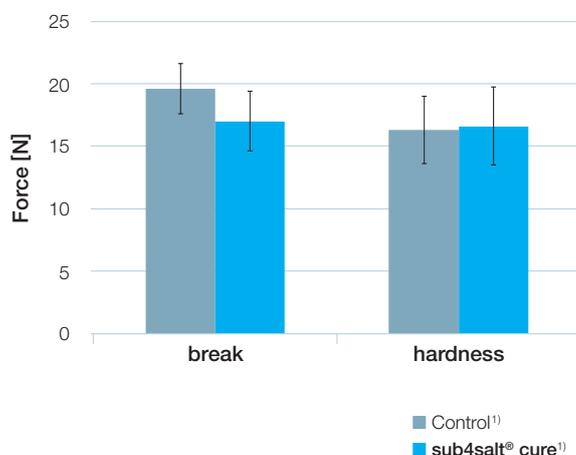
*Patent pending



What are the functionalities of sub4salt® cure?

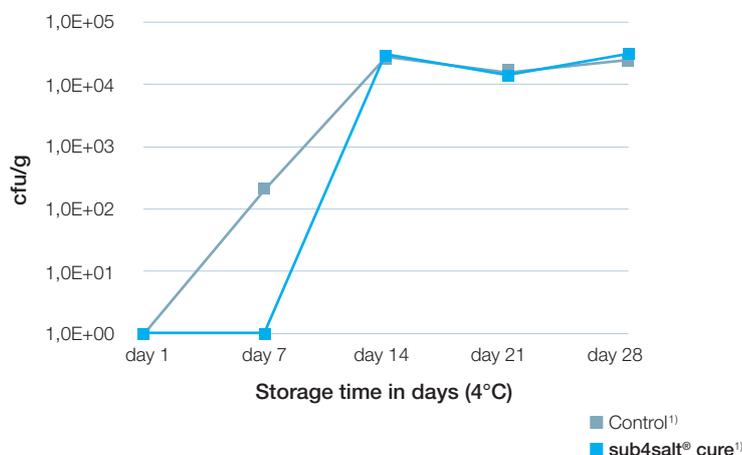
Using **sub4salt® cure** allows a production of cured meat products with an excellent taste profile and up to 35% reduced sodium content. Trials with a standard curing salt (control) and **sub4salt® cure** were made to compare performances. No differences in sensory and physical properties like taste, texture (s. Fig. 1) and color could be indentified. Furthermore, the composition of water, fat and protein content remained unchanged. Looking at microbiology associated parameters like microbial count (s. Fig. 2), pH-value, and water activity values of both end products showed the same optimal range compared to control.

Fig. 1 Texture of control and sub4salt® cure



¹⁾with 0.5% sodium nitrite

Fig. 2 Aerobic mesophilic colony forming units (cfu) per g



How to use sub4salt® cure?

sub4salt® cure was developed to completely substitute curing salt in a formulation in order to reduce sodium content up to 35%. Based on the concept of simplicity no additional sodium chloride is needed to produce a tasty sodium reduced product. **sub4salt® cure** can be applied in cured meat products such as sausage bologna-type, ham and salami.

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