

NutraSal®: Healthy and Effective Technology

NutraSal® salt substitutes have been formulated to preserve the sensory and technological functions of the common salt in food, allowing partial or even total replacement of the latter.

Our References

Zero SODIUM - Does not contain sodium

50% LESS SODIUM - Contains 50% less sodium than common salt

Characteristics:

- Very intense and pleasant salty taste similar to common salt.
- Can be used individually or together with other solutions available in the market.
- NutraSal® is able to block the perception of the bitter taste / metallic residual taste produced by potassium chloride.
- NutraSal® can highlight not only the salty taste, but also the umami and the overall flavor of the final product.
- Patented Technology.

Applications:

- Meat Products
- Confectionary
- Sandwiches
- Sauces
- Creams & Soups
- Cheeses
- Snacks & Chips
- Table Salt

Why reduce sodium?

According to WHO, reducing sodium intake significantly reduces systolic and diastolic blood pressure in both adults and children. In addition, high sodium intake has been associated with an increased risk of stroke, cardiovascular, coronary and renal diseases.

Replacing salt is not a simple task. The final consumer expects the taste of reduced sodium products to be equal to or at least similar to the conventional one. In addition, most of the ingredients available on the market give undesirable residual flavors to food (bitter or metallic, for example).

NutraSal® line has been developed by Nutramax to serve the food industry with products that allow sodium reduction and replacement of common salt with no changes in taste.

Sensory Test

We organized a Sensory test with 100 volunteers to test the sensory quality of NutraSal® for which we prepared toasts with NutraSal® 50% and toasts with common salt. The test results showed that there was no significant difference in overall acceptance regarding general taste, bitter, metallic, umami and residual taste. The data was submitted to a variance analysis, at level of 5% of significance and Tukey's mean comparison test. The statistical software SAS was used in the calculations.

Sensory Analysis:

Toasts with Common Salt or with NutraSal® 50% Less Sodium

