

NaREDUKTEAN®
SALTS

**Low sodium salt
solutions for the food
industry**



NaREDUKTEAN® SALTS

The NaREDUKTEAN® range is composed of two types of low sodium salts:

- A low sodium salt and Clean Label (NaCl and KCl naturally crystallized together).
- A substitute for sodium salt that efficiently conceals the bitter taste.

NaReduktean® CL

NaREDUKTEAN® CL (Clean Label) is a natural mineral salt with a low sodium content, in which different ions (mainly sodium and potassium) are crystallized. This reduced sodium solution is suitable for the Clean Labelling of food products. It allows us to add the label: “Mineral salt” or “light sodium salt”.

It reduces sodium by 40% in food products. Due to the high content of potassium chloride in this salt, it may give a metallic or bitter taste to some final products. To offer the best results in taste and texture, we provide a solution with an added natural flavouring.

Easy to use: replace common salt in recipes or formulas at a ratio of 1:1.

Properties

- Clean Label
- Up to 40% sodium reduction
- No chemical additives
- Possibility of different granulometries (up to 100 µm)
- Easy to use
- Possibility of natural flavouring
- Available as a dry or liquid solution
- Nitrite version available
- Iodized version available



Product range

- NaREDUKTEAN® 40 CL. Solid -40% sodium salt – no added flavouring
- NaREDUKTEAN® 40 CL FLAV. Solid -40% sodium salt – with added flavouring

Labelling

NaREDUKTEAN® CL (Clean Label) can be classified as “mineral salt” as NaCl and KCl crystallize in the same mineral.

NaReduktean® BL

NaREDUKTEAN® BL (Blended) salts are solid blends based on potassium chloride. A flavouring is added to the salt to eliminate the bitterness of the potassium chloride.

These salts offer an efficient sodium reduction solution with **excellent results in taste, texture and useful life, with up to 100% sodium substitution.**

Our product has been lab tested and in industrial conditions with a wide range of products in different food categories. It has produced excellent results in several categories like industrial baking, meat and fish products, snacks, sauces and ready meals.

Easy to use: **replace common salt** in recipes or formulas at a ratio of 1:1.

Properties

- Up to 100% sodium reduction
- The same taste and appearance as common salt
- No chemical additives
- Natural flavour
- Excellent salinity / weight ratio
- Excellent results above 50% reduction
- Possibility of different granulometries (up to 100 µm)
- Easy to use
- Sea salt and vacuum salt versions available
- Nitrite version available
- Added iodine version available



Product range

- NaREDUKTEAN® 100 BL. KCl + Natural Flavour

Labelling

NaREDUKTEAN® 100 BL (Blended) is classified as: “Potassium chloride, natural flavour”

Applications of NaReduktean® (CL & BL ranges)

NaREDUKTEAN® Salts are an effective sodium reduction solution for the food industry, with excellent organoleptic results in: cooked ham, processed meat, processed fish, bread, biscuits, sauces, stocks, soups, ready meals and snacks.



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