

Product information sodium reduction, as of 7|2018

SODIUM REDUCTION

LowSalt – The Meat Cracks solution for the reduction of sodium

Sodium chloride is the most important ingredient in the meat industry; particularly in the form of nitrite curing salt. It is impossible to imagine products without it, due to the flavour enhancing properties, the preservative effect and the colour forming component.

However, the sodium-rich diet of the present society and the resulting health risks, such as high blood pressure, osteoporosis or kidney diseases are a hot topic. Against this background, the food industry is challenged to identify possibilities of sodium reduction, primarily in the form of sodium chloride, because the main sources of sodium are processed foods like sausage products.

Delicious and healthy

The company Meat Cracks Technologie GmbH has developed innovative solutions for a safe and simple reduction of sodium in meat products. With the use of mineral salts and by using the synergies of seasoning components and their enhancing effect on the salty flavour, a reduction of the sodium content by 25 % can be achieved and, according to Regulation (EG) 1924/2006, the declaration “sodium reduced” is possible*



The most important at a glance

Product	Application area	Description	Dosage
M-CUT® LowSalt Lyoner 1607	Boiled sausages	<ul style="list-style-type: none"> for the reduction of the sodium content by approx. 33 % (compared to the standard with 18 g/kg nitrite curing salt) version with approx. 500 mg sodium available 	27 g/kg + 4,5 g/kg nitrit curing salt
M-BRINE® LowSalt Schinken 1607	cooked cured products	<ul style="list-style-type: none"> for the reduction of the sodium content by approx. 25 % (compared to the standard with 18 g/kg nitrite curing salt) 	2,4 % + 1,2 % nitrit curing salt in the finished product
M-FERMENTIC® LowSalt Salami 1607	Raw sausages	<ul style="list-style-type: none"> for the reduction of the sodium content by approx. 25 % (compared to the standard with 28 g/kg nitrite curing salt) 	17 g/kg + 19,5 g/kg nitrit curing salt
M-CURE® LowSalt Rohschinken 1607	raw cured products	<ul style="list-style-type: none"> for the reduction of the sodium content by approx. 25 % (compared to the standard with 35 g/kg nitrite curing salt) 	19 g/kg + 22 g/kg nitrit curing salt



*According to regulation (EG) 1924/2006 on nutrition and health claims made on foods, the so-called “Health Claims Regulation”, a product can be declared as “sodium reduced” if the sodium content is, compared with other comparable standard products, reduced by min. 25 %.

Curious?

Your personal Meat Cracks expert will be glad to provide further information without any obligation.

