

LESS SODIUM MORE TECHNOLOGY =TASTE AND HEALTH

Multi-ionic mineral
substitution in
food processing



The ingredient for sodium reduction in food processing

nutrionix

SPECIALIST IN SODIUM REDUCTION

NUTRIONIX is an innovation company specialized in developing technical solutions for sodium reduction in food processing.

NUTRIONIX has been created for this only purpose and has now more than 10 years' experience in R&D and application, formulating the best multi-ionic mineral blends for high efficiency sodium reduction.



THE TECHNICAL CHALLENGES IN SODIUM REDUCTION

The salt is an essential ingredient in food processing. Its elimination leads to multiple challenges for the industries.

TASTE: How to preserve the taste and the identity of the products?

TECHNICAL FUNCTIONS: How to preserve the many important technical functions of the common salt (conservation, texture, fermentation, and others)?

PERFORMANCE: How to reach higher sodium reduction levels?

PROCESS: How to avoid complicated changes in the manufacturing process and in the recipes?

LABELLING AND REGULATORY: How to declare the ingredient?

COST: How to minimize the cost impact of sodium reduction?

SERVICE : How to guaranty supply and the evolution for the next steps of the sodium reduction programs.

Ksalt® takes up all these challenges



THE **MULTI-IONIC** MINERAL **SODIUM REDUCER** FOR PROCESSED FOOD

-25, -50, -80% SODIUM

Ksalt® is a sodium reducer ingredient that can achieve very high sodium reduction levels and develops the sensorial and technological performances required in industrial food processing.

100% mineral, inspired by nature. Based on the multi-ionic mineral substitution technology, **Ksalt®** replaces the common salt with a low sodium blends of selected minerals. These mineral salts develop natural ionic synergies leading to salting and technical properties similar to salt.

Very simple to apply in all manufacturing processes (substitution 1 for 1 of salt), **Ksalt®** is a real breakthrough and innovative product that simplifies and enhances the sodium reduction. **Ksalt®** opens new frontiers for food industries and turns possible very high sodium reduction up to minus 80%, **preserving both the taste and the technical functions** in the food products, with the lowest application cost of the market.

A large, stylized target graphic consisting of three concentric yellow circles, positioned behind the central text.

EFFECTIVE
HEALTHY
SIMPLE
LOW COST



FOR EACH FOOD CATEGORY A SPECIFIC KSALT® REFERENCE

Ksalt® line has been developed and adapted for each food product category. Our mineral blends are tailored for the organoleptic and technical profile of each specific products and comply with the local sanitary regulation of each country.

Ksalt® line offers a reference for the main food categories and allows to reach sodium reduction up to 80%.

- cakes
- breads
- broth and spicing
- dairy
- meat and sausages
- snacks
- sauces and dressing
- readymade food and soups



Customized Ksalt formulations can also be developed by Nutrionix R&D centre to match any client's technical requirements.

LESS SODIUM, HEALTHIER PRODUCTS. WHY KSALT® IS IMPORTANT TO INDUSTRIES

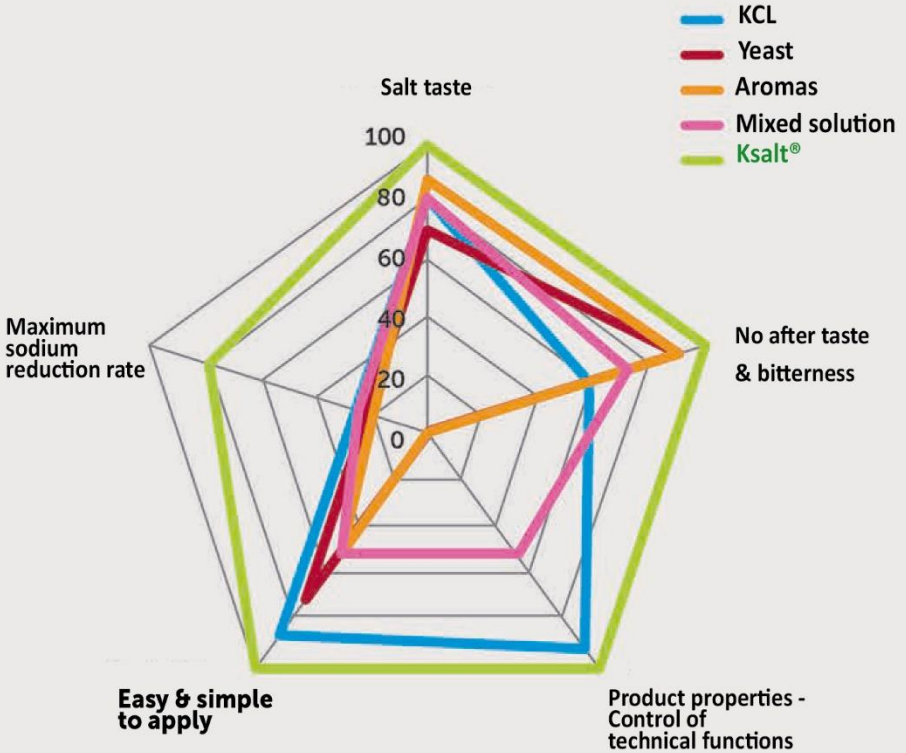
Most countries all over the world are now implementing sodium reduction programs for food. These programs includes successive stages in sodium reduction to reach ultimately minus 50% as per the WHO recommendation.

Food industries are thus progressively raising their goals and seek now higher sodium reduction rate in their products. Traditional sodium reducers are limited and **in order to achieve these new goals, food industries need new ingredients.**

The multi-ionic mineral substitution allows to reach these more ambitious targets in the best operational and economical way, maintaining the quality of the products and its rentability.

KSALT[®], THE HIGH PERFORMANCE SODIUM REDUCER

Compare taste behaviour of Ksalt[®] with other sodium reduction ingredients:



WHY KSALT[®] IS THE BEST SOLUTION FOR FOOD INDUSTRY TO MEET THE CHALLENGES OF SODIUM REDUCTION

- it is a mineral solution, similar to salt, and as simple to apply;
- it preserves the original taste of the product without aftertaste and bitterness;
- it reacts just like salt in all its technical functions;
- its technology is able to reduce sodium far above all other traditional sodium reduction ingredients, up to minus 80% sodium;
- it complies with regulatory rules and Clean label specifications;
- it is instantly applicable in all products with no R&D and development costs;
- the most competitive cost in the market with the lowest cost impact on the products;

KSALT®, A PRODUCT OF **NUTRIONIX**
THE PARTNER OF THE FOOD INDUSTRIES
FOR SODIUM REDUCTION

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Minerals that serve taste and health