

Caring<sup>TLC</sup> for your needs today, tomorrow and beyond

## Food Industry Formulation Trends: Sodium Reduction

Nutrition Facts	
Serving Size 1 cup (228g) Servings Per Container about 2	
Amount Per Serving	
Calories 250	Calories from Fat 110
% Daily Value*	
Total Fat 12g	18%
Saturated Fat 3g	6%
Trans Fat 3g	15%
Cholesterol 0mg	0%
<b>Sodium 360mg</b>	<b>15%</b>
<b>Total Carbohydrate 31g</b>	<b>6%</b>
Dietary Fiber 0g	0%
Sugars 5g	0%
Proteins 5g	
Vitamin A	4%
Vitamin C	2%
Calcium	20%
Iron	4%

\* Percent Daily Values are based on a diet of other people's secrets.  
Your Daily Values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 25g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g



Jones Hamilton's studies show sodium reduction of 8% - 42% when re-formulating with their acidulant. pHase (Bisulfate of Soda) enhances the flavor of salt.

*G S Dunn has studies that show how their deactivated ground mustard can be used to replace sodium phosphates in meat and poultry products, while delivering significant cost savings.*



Food scientists replace raw salt with IFP PrimeCAP™ encapsulated salt to achieve dramatic sodium reduction on surface sanded applications. When the encapsulated salt particles are chewed, a “blast of salt” is released.



Hawkins has developed a line of next generation, no-sodium and low-inclusion rate anti-microbials which allow significant sodium reduction, without any negative flavor impact.

Please consider TLC as your resource when trying to re-formulate existing products and when developing new formulations.  
What are your sodium reduction challenges?