TLC INGREDIENTS

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Caring[TLC] for your needs today, tomorrow and beyond

Food Industry Formulation Trends:

Sodium Reduction

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?