

Natural Sodium Reduction!

pHaseTM
Sodium
Acid
Sulfate

pHase[®] is a natural acid that significantly enhances the flavor of salt. It lowers pH and enhances saltiness without a sour taste.

Research conducted at the Guelph Food Technology Center indicates that pHase[®] can reduce the sodium content of foods by up to 40% with similar saltiness as controls.

pHase[®] can be labeled as "Bisulfate of Soda" for a more natural sounding ingredient statement.

Benefits include:

- Sodium reduction
- Effective pH reduction
- Cost reduction
- Reduce energy usage
- Low addition rate
- Kosher
- Natural

For more information call Jones Hamilton
at 888-858-4425 and ask for the research department
or email your request to www.info@jones-hamilton.com