

Water Activity Salt Study

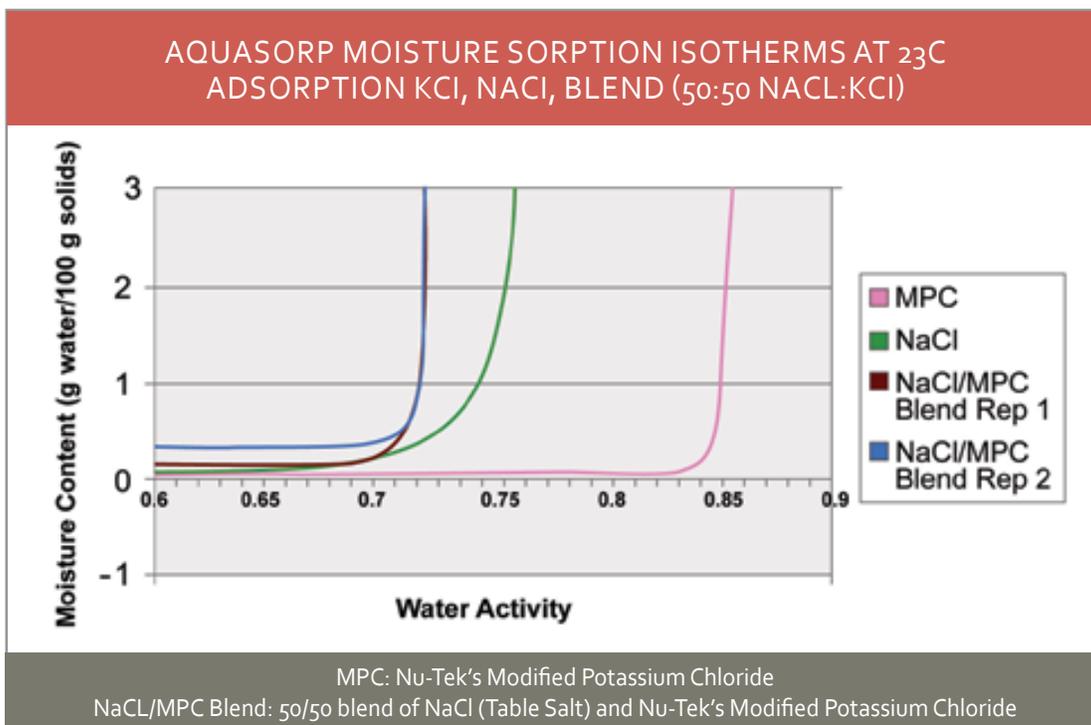


Nu-Tek Products has developed a new technology for salt replacement. This technology involves chemically modifying potassium chloride (MPC) to be more salty in flavor without the metallic and bitter notes. We have also found that when modifying the potassium chloride there appears to be a unique functional property of water activity that is similar to or better than that of salt (NaCl). In order to achieve this property you need to blend the modified potassium

chloride (MPC) with salt at a 50/50 blend. Straight modified potassium chloride does not perform as well.

This data can be utilized to help formulate low sodium products where salt (NaCl) does add functionality to your application (meats, cheese, bakery, etc.).

Below is the study that was conducted at the University of Minnesota.



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