

LomaSalt®



**The pathway to
Sodium Reduction**



Dr. Paul Lohmann®

High value mineral salts

Salt in Foods

Sodium chloride, or table salt (NaCl), is an all-purpose foodstuff. Salt preserves food by inhibiting the growth of bacteria and provides important taste profiles in food.

The commonly known taste of salt can both enhance and limit the taste of other components in foods. For example, salt intensifies the hearty taste of certain foods and makes it important ingredient in both sweet and spicy foods.



Salt and Hypertension

The link between salt consumption and blood pressure has been identified and investigated in children and adolescents, as well as adults. Both national and international health authorities consider the current daily intake of salt in many countries to be too high and recommend a reduction of salt and sodium in the diet. The dietary recommendations range from 2,000 to 2,400 milligrams of sodium daily.

Sodium reduction

The reduction of salt in food may be achieved via a gradual decrease of the salt quantity. There is, however, a risk that the trait of some foods may be lost and thus less appealing to consumers. Dr. Paul Lohmann® offers another alternative:

LomaSalt® products are mixtures of various mineral salts. The mixtures contains less sodium than regular table salt – starting from a reduction of 50 % up to a 100 % sodium free product type, depending on the product variant.

LomaSalt® products have a familiar salty taste with regard to both flavour and intensity. A careful selection of the ingredients minimizes off-flavors or bitter notes.

LomaSalt® products do not contain glutamate or any other flavour enhancers, such as amino acids. Thus allergic reactions are extraordinarily unlikely. Their components are approved for use in food products.

Successfully in use

In particular in the production of sodium-reduced pastries, LomaSalt® products are already successfully applied in practice. Further, possible application areas are sausage and meat products, fish products, salty snacks and breadsticks, cheese and dairy products as well as the usage in ready-made meals, in condiments or for direct consumption out of the salt shaker at the table.

Dr. Paul Lohmann® is in a position to develop customer specific solutions for special applications such as special mixtures with magnesium or additional trace elements. With regard to the declaration of individual components contained in mixtures, Dr. Paul Lohmann® offers adequate and competent advice.

LomaSalt® Product Range

LomaSalt® RS 50 Classic

Our proven salt replacer with a sodium content of 20 %. The product has a typical salty taste and offers an easy handling due to its familiar sensoric properties. **LomaSalt® RS 50 Classic** is a versatile, general alternative to table salt and provides 50% less sodium.



LomaSalt® RS 50 Neutral

The sodium content of this mineral blend is also 20 % which means a reduction by half. Due to its composition this product is particularly suitable for foods with an acidic character – such as cream cheese, dips or vegetable juices. **LomaSalt® RS 50 Neutral** has only a very limited impact on the pH of the product it is applied to.

LomaSalt® RS 50 Extra

This product variant is also 50 % sodium reduced. This purely mineral product contains no anticaking agents or other technological additives. **LomaSalt® RS 50 Extra** is our premium salt replacer that meets highest demands in taste and sensoric authenticity.

LomaSalt® RS 100

A 100 % sodium-free blend for a complete replacement of sodium with other salty tasting minerals. **LomaSalt® RS 100** is composed entirely of mineral salts with a minimized off-taste and contains no flavor enhancers.

References

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The information given in the document corresponds to our current knowledge. We warrant in the frame of our General Terms and Conditions of Sale that our products are manufactured in accordance with the specifications. However, we disclaim any liability with regard to the suitability of our products for a particular purpose or application or their compatibility with other substances. Tests have to be performed by the customer who also bears the risk in this respect. Nothing herein shall be construed as a recommendation to use our products in conflict with third parties' rights.

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