

LactoSalt[®]

OPTITASTE

Everyone is encouraging you to reduce the amount of salt in your products – the government, the media, distributors and, soon, consumers! But it is not that easy!

less salt, more taste

the ideal ingredient to reduce salt in your products!



*4 times less sodium than salt
high ionic strength
no aftertaste!*

Lactosalt Optitaste[®] is a mineral compound produced by milk cracking.

it is easy, it is good and it works!



armor
proteines

Milk cracking specialist...

DESIGNED FOR YOU

Lactosalt[®]

OPTITASTE

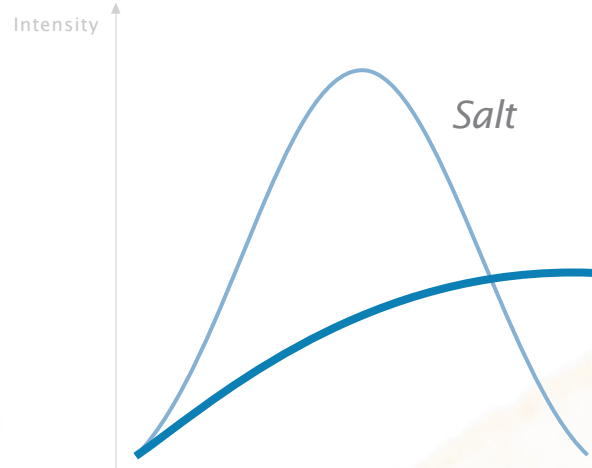
Less salt, more
4 times less sodium than salt
high ionic strength,

20% less sodium
example of a cooked meat recipe
for 100 g of ham

	Traditional recipe	20% less sodium
Salt	2 g	1.4 g
Lactosalt Optitaste [®]	0 g	0.6 g
Total weight of sodium	0.78 g	0.61 g



Cooked meat



25% less sodium
example of a bread recipe for 100 g of flour

	Traditional recipe		25% less sodium	
Fine salt	1.6 g	0.63 g Na	1.1 g	0.43 g Na
Lactosalt Optitaste [®]	-	-	0.50 g	0.05 g Na
Total weight of sodium	-	0.63 g Na	-	0.48 g Na

an ingredient for your recipes!
 Unchanged process

use it
like salt!

Technologically outstanding!

The only thing that changes is the sodium level!

Your manufacturing process does not change when you partially replace salt with Lactosalt Optitaste[®].

Microbiological, physical, chemical and sensory qualities are superb with Lactosalt Optitaste[®], even with a reduction in salt of around 25%.

Bread

Faced with changing regulations, Lactosalt Optitaste[®] offers a new, reliable, easy solution for bread, cheese and charcuterie.



Cheese

20% less sodium
Example of cheese recipe
for 100 g of cheese

	Traditional recipe		20% less sodium	
Fine salt	1.5 g	0.59 g Na	1.1 g	0.43 g Na
Lactosalt Optitaste [®]	-	-	0.40 g	0.04 g Na
Total weight of sodium	-	0.59 g Na	-	0.47 g Na

30% less sodium

example of a soup recipe for 100 g of product

	Traditional recipe	30% less sodium
Fine salt	0.7 g / 273 mg Na	0.4 g / 157 mg Na
Lactosalt Optitaste®	-	0.3 g / 30 mg Na
Total weight of sodium	- / 273 mg Na	- / 187 mg Na

Soups



Ready meals



Sauces

Taste

Naturality

Health

Friendly label



Dietary products



Improves the sensory profile of soups, sauces and dietary products!

Lactosalt Optitaste® releases the natural or added aromas in your products so that they taste more natural.

You can reduce the use of flavour enhancers and highlight the natural flavour of your products. For dietary products, you control both the flavour and the potassium/sodium ratio.

Taste

taste!

compatible with your process

The sodium level falls, the taste improves!



Time

High-protein soup

A better, more balanced taste (high-protein leek and potato soup)

Overall Assessment: Lactosalt Optitaste® first

Salty taste
Just right!

No aftertaste masks the natural bitterness



Flavour intensity
Aromas are released and therefore more marked

"Naturality" with Lactosalt Optitaste®

Length of taste
Lactosalt Optitaste® masks less than yeast extracts

— Control (salt) — Yeast extract — Lactosalt Optitaste® (0.36%)

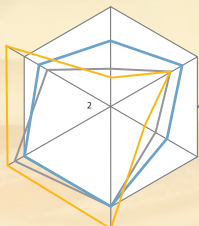
Cream of pea soup

A good, balanced taste (cream of pea and potato soup)

Overall Assessment: The best!

Salty taste
Lactosalt Optitaste® closest to the ideal balance

No aftertaste masks the natural bitterness



Flavour intensity
5 = ideal!

"Naturality" with Lactosalt Optitaste®

Taste just right!

— Control (salt) — Yeast extract — Lactosalt Optitaste® (0.36%)

ed, the distributor approves and the consumer gets the benefit!

to challenge your ideas

