

The
Food & Drink
Innovation
Network



Reducing salt without sacrificing taste





Introductions

Manufactured by Marlow Foods

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Distributed in UK & Ireland by S Black Ltd

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Salt model examples

(source FSA)

Food sector	Salt contribution	Suggested salt reduction
Bread & sandwiches	18.9%	29%
Ready meals	4.7%	34%
Crisps & snacks	2.4%	40%
Meat products	22.2%	41%
Soups & sauces	6.7%	50%



Reasons for not reducing salt

- Taste
- Consumer acceptability
- Functional reasons
 - Preservative
 - Assists product texture
 - Processing aid

source FDF



Flavour enhancing properties of salt

- Salt delivers two taste effects
 - delivers initial salty taste
 - affects perception of the taste of other ingredients
- Low sodium products taste blander





Sodium chloride alternatives

- Potassium chloride
- MSG – boosts saltiness, contributes sodium, use curtailed in many food sectors
- Mycoscent – delivers saltiness without contributing sodium, lifts overall flavour profile by boosting taste of other ingredients (e.g. cheese, tomato, spices)



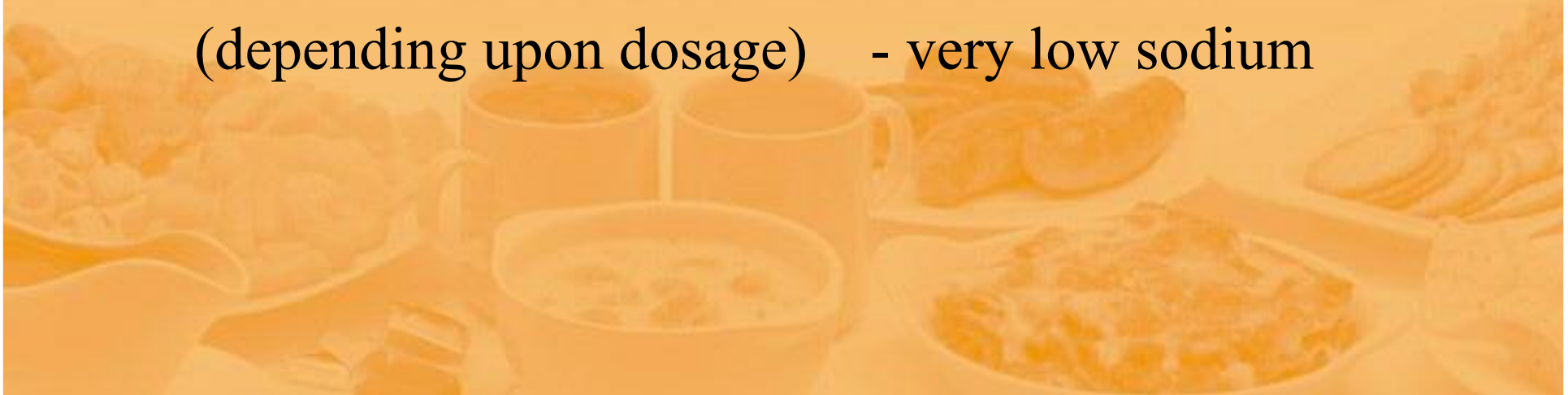
Unique source, Unique performance

- Natural flavour derived from mycoprotein
- Salty taste in low sodium applications
- Natural flavouring enhancing properties (source of ribonucleotides)
- Clean taste, clean label
- Appeal in both mainstream foods and “healthy” alternatives



Flavour attributes

- Clean Taste
 - salty
 - savoury
 - brothy
 - mushroomy
- (depending upon dosage)
- Clean Label
 - natural
 - vegetarian
 - non GM
 - no MSG
 - no HVP
 - very low sodium





Legislation

- Classified as Flavouring Preparations [88/388/EEC Article 1(2)(c)]
- Declared as “Flavouring” or “Natural Flavouring”





Using Mycoscent

- Typical dosage 0.1 – 0.2% rtc
- Easy to use; reduce salt, add Mycoscent
- Alternatively use Mycoscent instead of ingredients that contain sodium such as yeasts and bouillons



Salt reductions using Mycoscent

- Snacks 20-50%
- Soups & sauces 20-40%
- Ready meals 30-60%
- Baked products 25-50%
- Meat products 20-50%
- Spreads 30-60%



Cheese & Onion crisps example

Control

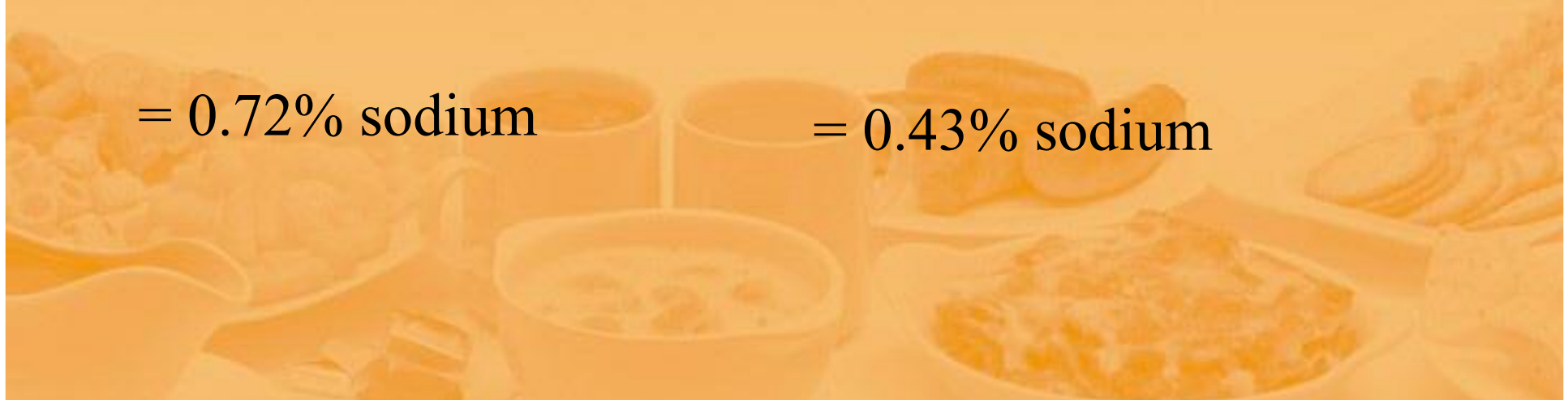
- 1.4% salt
- 0.3% MSG
- No Mycoscent

= 0.72% sodium

40% reduced sodium

- 0.81% salt
- No MSG
- 0.13% Mycoscent

= 0.43% sodium





Salt & Vinegar crisps example

Control

- 2.5% salt
- 0.3% MSG
- 1.15% sodium diacetate
- No Mycoscent

= 1.22% sodium

One-third reduced sodium

- 1.6% salt
- No MSG
- 1.15% sodium diacetate
- 0.1% Mycoscent

= 0.83% sodium



Summary

- Food industry concerned that taste will suffer as a result of salt reduction
- Mycoscent will enable you to reduce salt without sacrificing taste... in mainstream products and healthier options
- Use in a wide array of different foods



UK Distributor



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