

The
Food & Drink
Innovation
Network

Nigel Murray
Director
Sales & Marketing





Standard LoSalt

Product Specification No.24

Product Code 45a

Product Name LoSalt Fine

Test Requirement

Appearance White crystalline powder

Sodium Chloride Content~ 33% \pm 2%

Potassium Chloride Content~66% \pm 2%

Magnesium Carbonate Content~0.35 – 0.6%

Particle Size ~ Fine Grade

TECHNICAL DATA ON USE OF LoSalt

1 gram of LoSalt contains:

- 131mg of Sodium - 346mg of Potassium
6mmols of Sodium - 9mmols of Potassium

It is estimated that, as adults we ingest about 9g of salt per day from all sources (10.2g men and 7.5g women).*

A maximum of 25% (2.5g for men/2g for women) comes from discretionary intake added at the table and in cooking.

Switching discretionary intake entirely to LoSalt would give a LoSalt daily intake of 2.5g for men and 2g for women.

2.5 grams of LoSalt contains:
328mg of Sodium (14.3mmols)
865mg of Potassium (22.0mmols)

2 grams of LoSalt contains:
263mg of Sodium (11.4mmols)
692mg of Potassium (17.6mmols)

AVERAGE SODIUM AND POTASSIUM DAILY INTAKE:*				
	<u>Men</u>		<u>Women</u>	
Sodium intake (all sources):	4010mg	(174mmols)	3066mg	(133mmols)
Potassium intake (all sources):	3187mg	(81.7mmols)	2434mg	(62.4mmols)

AVERAGE INCREASE/DECREASE TOTALS OF SWITCHING ENTIRE DAILY SALT INTAKE FROM ALL SOURCES TO LoSalt:				
	<u>Men</u>		<u>Women</u>	
Sodium decrease:	2674mg	(116mmols) 66%	2044mg	(89mmols) 66%
Potassium increase:	3560mg	(91mmols) 112%	2722mg	(70mmols) 112%

GUIDANCE ON HIGH POTASSIUM INTAKE:**
 Daily Intake Range: **1600mg (40mmols) to 5900mg (150mmols)**
17,600mg (450mmols) may be harmful in some individuals (This represents 50g of LoSalt)



LoSalt-50/50 Blend

Product Specification No.24

Product Code 45a

Product Name LoSalt Fine

Test Requirement

Appearance White crystalline powder

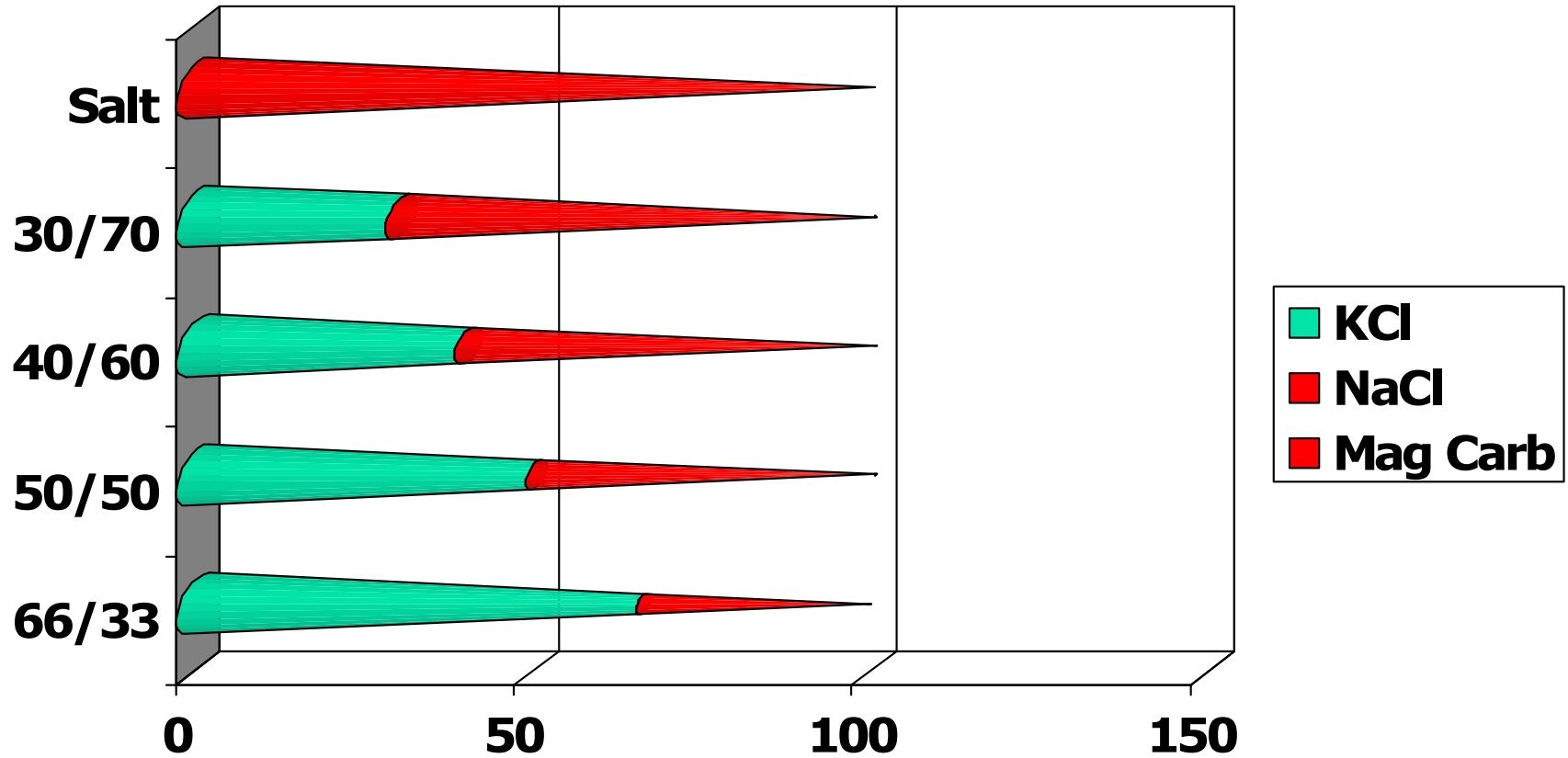
Sodium Chloride Content~ 47% \pm 2%

Potassium Chloride Content~53% \pm 2%

Magnesium Carbonate Content~0.35 – 0.6%

Particle Size – Fine/Mid Grade

LoSalt Blends





Food Sectors Currently Using LoSalt as Replacement Ingredient for Common Salt

Salad Dips/Jacket Potato
Filling

Sausages

Meat Pies

Beefburgers

Chicken Ready Meals

Smoked Salmon

Soup

Wafer Thin Cooked Meats

Bread & Cakes

Tinned Vegetables (Baked
Beans/Spaghetti)

Dry Seasoning Mix

Batter Mix

Ethnic Ready Meals

Pizza

Ambient Meals

Salad Dressing



healthy eating

NUTRITIONAL INFORMATION	
Per 100g	Per 100g
Energy	1500 kJ / 350 kcal
Protein	12.0g
Total Fat	18.0g
Saturated Fat	6.0g
Carbohydrate	0.5g
Sugars	0.5g
Fibre	0.5g
Salt	1.0g

NUTRITION INFORMATION

Per 100g	Per 100g
Energy	1500 kJ / 350 kcal
Protein	12.0g
Total Fat	18.0g
Saturated Fat	6.0g
Carbohydrate	0.5g
Sugars	0.5g
Fibre	0.5g
Salt	1.0g



50% Less Salt **High Fibre** **50% Less Sugar** **healthy eating**

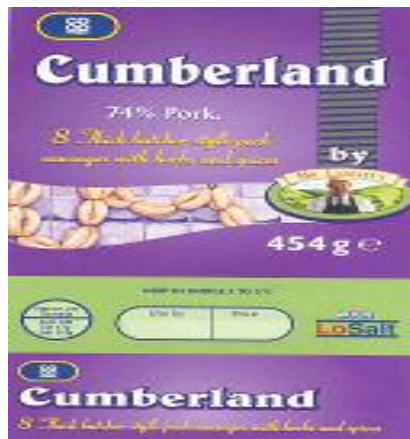
TESCO Baked beans

INGREDIENTS: Beans (95% Dry Beans), Tomato Purée (20%), Sugar, Modified Potato Starch, Salt, Potassium Sorbate (Preservative), Sunflower Seed Oil, Spices, Food Colouring.

Substrate for Vegetarians
Vegetarianly Approved

STORAGE INSTRUCTIONS: Store in a cool, dry place. Once opened, keep refrigerated and use within 3 days.

420



Use of LoSalt as an Ingredient





Reduced Sodium Bread

REDUCED SODIUM BREAD

RECIPE

Ingredients	HILIFE	French Bread
High Fibre	5gms	0
Flour	100gms	100gms
* LoSalt	1.8gms	1.8gms
Water	63gms	63gms
Fat	1gm	1gm
Yeast	2gms	3.5gms
Improver	1gm	2gms
TOTAL	173.8gms	171.3gms
Sodium Content of Finished Product	0.204%	0.207%

* LoSalt added as a LoSalt premix with a composition of 50% Sodium Chloride and 50% Potassium Chloride.



Spreads

S O D I U M C O N T E N T

	<u>S o d i u m / 1 0 0 g</u>
O w n L a b e l O l i v e S p r e a d	0 . 6 g
P u r a O l i v e L o S a l t S p r e a d	0 . 2 g
P u r a D a i r y F r e e L o S a l t S p r e a d	0 . 2 g

Produced by: Pura Foods Ltd
Orchard Place
L O N D O N
E 1 4 0 J H

Telephone: 0 2 0 7 4 1 8 1 5 0 0

Contact: C h r i s R a w l i n



LO[®]
SALT



Cheese

SODIUM CONTENT

	<u>Sodium / 100g</u>
Full Fat Mild Cheddar	0.72 g
Full Fat LoSalt Mild Cheddar	0.36 g
3% Fat Mature Cheese	0.8 g
3% Fat LoSalt Mature Cheese	0.32 g

Produced by: Joseph Heler Ltd
Laurels Farm
Hatherton
NANTWICH
Cheshire
CW5 7PE

Telephone: 01270 841 500

Contacts: Tim Cross
Richard Thorpe



Chow Mein

SODIUM CONTENT

	<u>Sodium / 100g</u>
Chicken Chow Mein Control CC58	0.44g
Chicken Chow Mein LoSalt Version CC59	0.29g *

Produced by: Carbery Group
Customblend Ingredients Division
5 Swallow Road
Weldon North Industrial Estate
CORBY
Northants
NN17 5JX

Contacts: John Godwin 07968 131 892
Jane Daly 01536 262 003

* To be verified by second external analysis



Baked Beans

SODIUM CONTENT

	<u>Sodium / 100g</u>
Standard Baked Beans in Tomato Sauce	0.5g
LoSalt Baked Beans in Tomato Sauce *	0.3g

*** Also sugar reduced with saccharin**

Produced by: Premier International Foods (UK) Ltd
H L Foods Ltd Division
Bridge Road
Long Sutton
SPALDING
Lincs
PE12 9EQ

Telephone: 01406 367000

Contact: Malcolm Crouchman



LO[®]
SALT

RECIPES DEVELOPED FOR KLINGE FOODS LIMITED, BY PRODUCT DEVELOPMENT CENTRE, REASEHEATH, NANTWICH, CHESHIRE

Cheese Spreads Code-A January 1997

Ingredients	%	Batch size 1kg
LF Chedd	41	410
LFSC	19.5	195
SM P	10	100
093 now 393	1.5	15
064	0.5	5
Vacuum Dried Salt	0.5	5
Water	27.0	270
	100.0	1000.0

Cheese Spreads Code-B January 1997

Ingredients	%	Batch size 1kg
LF Chedd	41	410
LFSC	19.5	195
SM P	10	100
093 now 393	1.5	15
064	0.5	5
LoSalt #	0.5	5
Water	27.0	270
	100.0	1000.0

Replacing vacuum dried salt

The calculated moisture for samples A & B is 61.59%

fat	7.32%
salt	1.28%

RECIPES DEVELOPED FOR KLINGE FOODS LIMITED, BY PRODUCT DEVELOPMENT CENTRE, REASEHEATH, NANTWICH, CHESHIRE

Cheese Spreads Code - C
January 1997

Ingredients	%	Batch size 1 kg
LF Chedd	4.1	410
LFSC	1.7	170
SM P	1.0	100
093 now 393	1.5	15
064	0.5	5
DC flav CF 5086 / B	3.0	30
Water	27.0	270
	100.0	1000.0

DC flavours spicy tomato CF 6086 / B, this is DC flavour containing standard salt (2.5% of total weight).

Cheese Spreads Code - D
January 1997

Ingredients	%	Batch size 1 kg
LF Chedd	4.1	410
LFSC	1.7	170
SM P	1.0	100
093 now 393	1.5	15
064	0.5	5
DC spicy tom / LoSalt # salt	3.0	30
Water	27.0	270
	100.0	1000.0

DC flavours spicy tomato CF 6887, which has the same strength and characteristics of CF 5086 / B contained in sample C, but with the added salt taken out (2.5% of total weight) and replaced with LoSalt.

The calculated moisture for samples C & D is 59.82 %
fat 7.17 %
salt 1.54 %

These four recipes have been exclusively developed for Klinge Foods (LoSalt) Limited and are their exclusive property with all rights reserved.



Report on an Investigation into using the product LoSalt in the Baking Industry

Prepared for: Klinge Foods Ltd
1 Bessemer Drive
Kelvin Industrial Estate
East Kilbride
Glasgow G75 0QX

By: Thomas Danby College
Baking Programme Area
Project Leader: JC Davidson

1st December 1994





Report on an investigation using the product LoSalt in processed meat products

Prepared for: Klinge Foods Ltd
1 Bessemer Drive
Kelvin Industrial Estate
East Kilbride
Glasgow G75 0QX

Prepared By: C J Moorby
Meat Technology Programme Area
Thomas Danby College
Leeds

Date: 22 May 1995

