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Competent.
Safe.

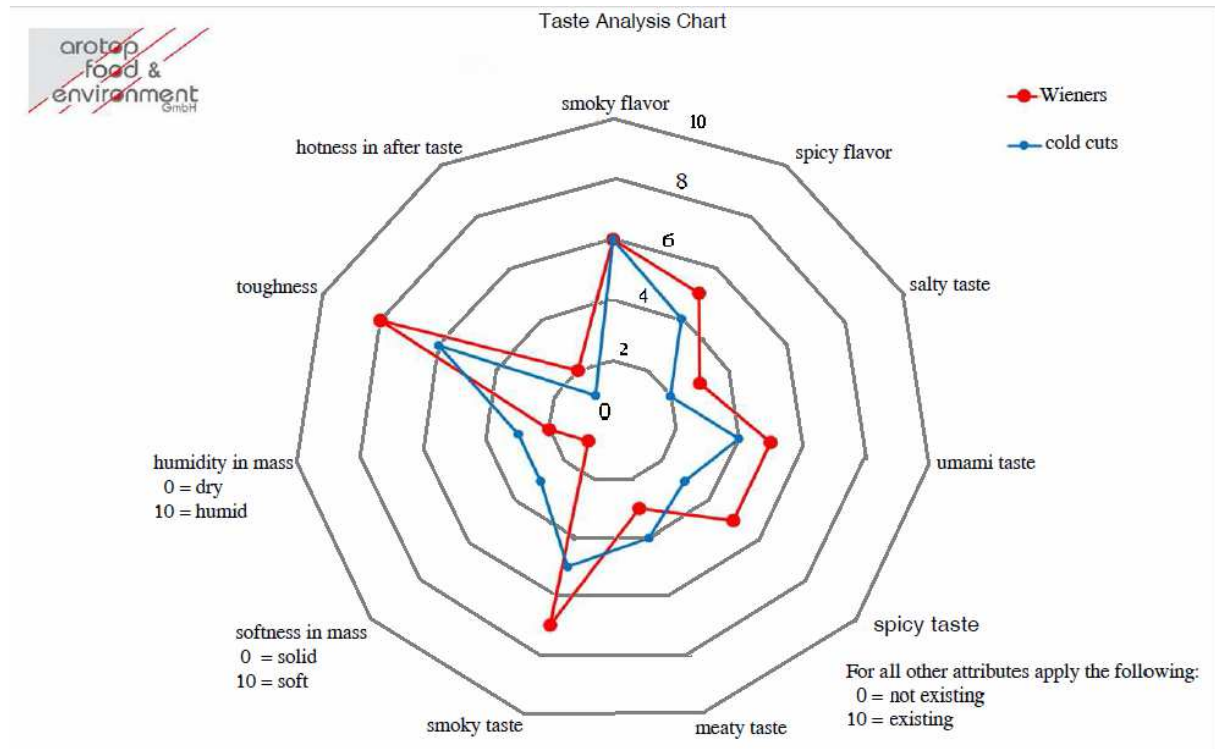
Low Sodium Sausage

Complete Compounds for low sodium boiled Sausage

- max. 1,2 g sodium per kg end product
- ideal for food products according to the Health Claim List
- no negative effects on taste and texture



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Low Sodium Sausage

Due to the application of a 2 components-system, any kind of boiled sausage can be made with a very small portion of sodium. The feasible content of sodium chloride is less than **3,0 g / kg** end product (= **1,2 g / kg** sodium) thanks to which the food product is in accordance with the targets as per regulation (EC) no. 1924/2006.

The manufacture can be made without particular technical equipment (eg. nitrogene-cutter device) using existing machinery and processes, and in any calibre. Therefore, the following low-sodium products can be made:

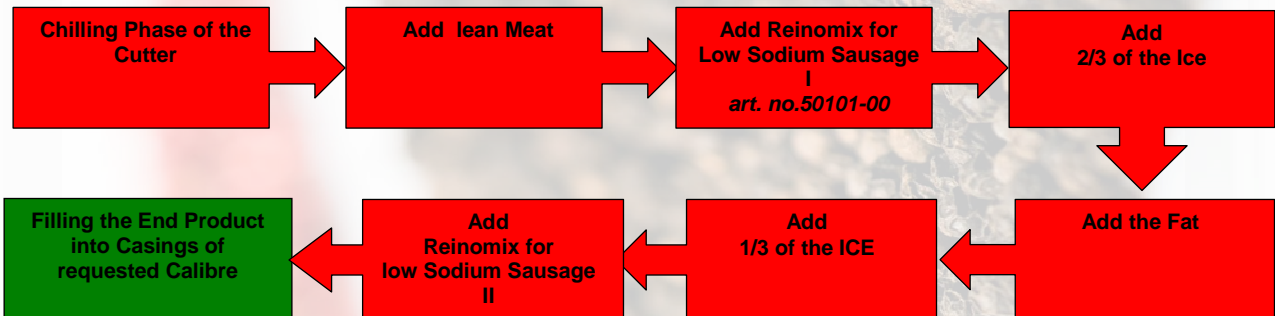
- Lyoner
- Mortadella
- Wieners/ Frankfurters
- Beer Sausage
- Meat loaf

The usage of special ingredients avoids foreign flavour or off-taste, like eg. a metallic taste of potassium. The taste profile was optimised by an independent expert (Arotop food & environment GmbH, Mainz, Germany).

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Abandoning the usage of sodium chloride does not mean negative effects on the shelf life of the products. The microbiological stability within the shelf life (28 days) was proved through expensive tests by independent inspectors.

Recommendation for Processing:



Recommended Material:

20 % porc trimmings 80/20 (alternatively beef trimmings 80/20)
20 % porc trimmings 50/50
20 % porc fat
20 % pig head meat
20 % ice

HQ Erfstadt - Administration

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