

BEYOND TASTE

Complexities of sodium reduction in foods

SODIUM TARGETS

Industry utilizes many strategies to meet the FDA's Phase I goal of a



12%
sodium reduction
by 2025

CURRENT TECHNICAL APPROACHES

- Reducing the amount of sodium
- Using herbs, spices, and savory flavors to make up for the flavor change
- Changing the size or shape of the salt crystal
- Replacing a portion of salt with potassium salt or alternatives



OVERCOMING TECHNICAL CHALLENGES

Salt is a natural preservative, inhibiting microbial growth and extending shelf life



Preserving some foods with less salt is challenging to maintain food safety



Explore new technologies and ingredients to ensure food safety at lower sodium levels

Salt greatly influences a food's texture, appearance, and overall sensory experience



Reducing sodium can change a food's texture, appearance and consumer acceptability



Develop technologies and optimize processes to reduce sodium without compromising flavor or texture.

INNOVATION AND COLLABORATION: KEY TO SODIUM REDUCTION

Diverse expertise drives solutions

Utilize food scientists, flavor chemists, etc. to help solve technical challenges collectively

Collaboration drives innovation



Shared resources accelerates progress

Pool resources for research, development, and testing of new products and processes