## Sodium reduction in food production

## **Effective strategies and benefits**

Globally, dietary sodium intake consistently exceeds recommended levels. Excessive sodium consumption is linked to hypertension and cardiovascular diseases, making sodium reduction in food products essential.

The EU is committed to a 30%sodium reduction in food by 2030, closely monitoring the development in every country.2



## Possible strategies of salt reduction

- **Gradual reduction over time of sodium**
- **Ingredient replacement:**
- with potassium chloride a
- with magnesium chloride
- Flavour modulation:
- Umami flavour with yeast extracts, natural flavours, seaweed
- **Alternative spices**
- Incorporating herbs, spices, and other flavour enhancements
- **Fermentation**

Potassium (K) & magnesium (Mg) also boost the nutritional value, promoting better cardiovascular health. Postassium helps counteract sodium's adverse effects; Magnesium supports e.g. muscle and nerve function.<sup>3</sup>



A free flowing crystalline, clean label powder. Achieve: Up to 50% sodium reduction with more potassium; No metallic taste from KCl due to patented encapsulated technology; Simple replacement; Great taste; Equivalent functionality.



MgCl<sub>2</sub> Crystals food grade Nedmag

MgCl<sub>2</sub> salt enhances ionic strength. Lower sodium content without loss of taste and functionalities. Nedmag's MgCl<sub>2</sub> salt is highly soluble in water, hygroscopic and helps to increase shelf life, emulsion stability and macromolecular interactions.

<sup>2023</sup> Mar 9 <sup>3</sup> Codină GG et al. Strategies for Reducing Sodium Intake in Bakery Products, a Review. Appl Sci. 2021;11(7):3093.



Strazzullo P et al. Salt intake, stroke, and cardiovascular disease: Meta-analysis of prospective studies. BMJ. 2009;339:1-9.
World Health Organization. Massive efforts needed to reduce salt intake and protect lives.