



# SET SALT ENHANCEMENT TECHNOLOGY

a Flavours Factory innovation

Exemplary application:

## 1. Wheat roll

Ingredient	Amount [kg]	[%]
Water	1050	32.26
Wheat flour type 500	2000	61.44
Sugar	35	1.08
Salt	40	1.23
Yeast	80	2.46
Margarine	50	1.54
Salt Enhancer (SET) Liquid	0	0.00
Salt Enhancer (SET) Powder	0	0.00
<b>Total</b>	<b>3255</b>	<b>100</b>

Exemplary application:

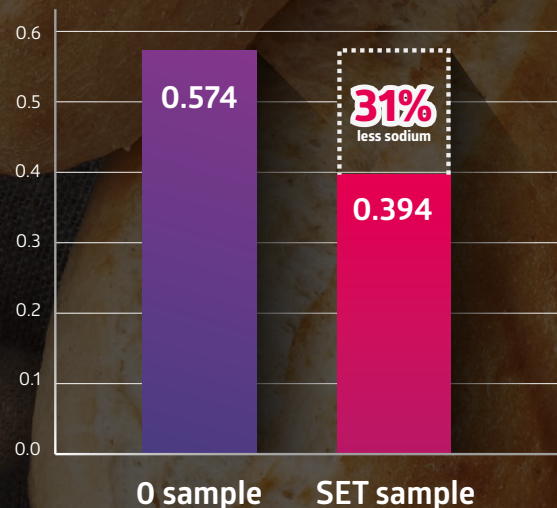
## 2. Low Sodium Wheat roll

Ingredient	Amount [kg]	[%]
Water	1050	32.25
Wheat flour type 500	2000	61.43
Sugar	35	1.07
Salt	27	0.83
Yeast	80	2.46
Margarine	50	1.54
Salt Enhancer (SET) Liquid	4	0.12
Salt Enhancer (SET) Powder	10	0.31
<b>Total</b>	<b>3256</b>	<b>100</b>

## CHARACTERISTICS

- Very clean label, declaration: natural flavouring
- No compromise on the taste, does not affect the overall profile, no off taste (metallic, bitterness)
- Heat stable
- Recommended dosages: respectively 0.3% (powder) and 0.1% (liquid).
- Our technology is based on a unique perfectly balanced combination of natural extracts replicating the sensorial effects of salt.
- We think that we can deliver better taste with less salt by using our natural and clean label flavours! For clean label purposes and to avoid any bitter taste, our technology is potassium chloride (E 508) free.

## Sodium content





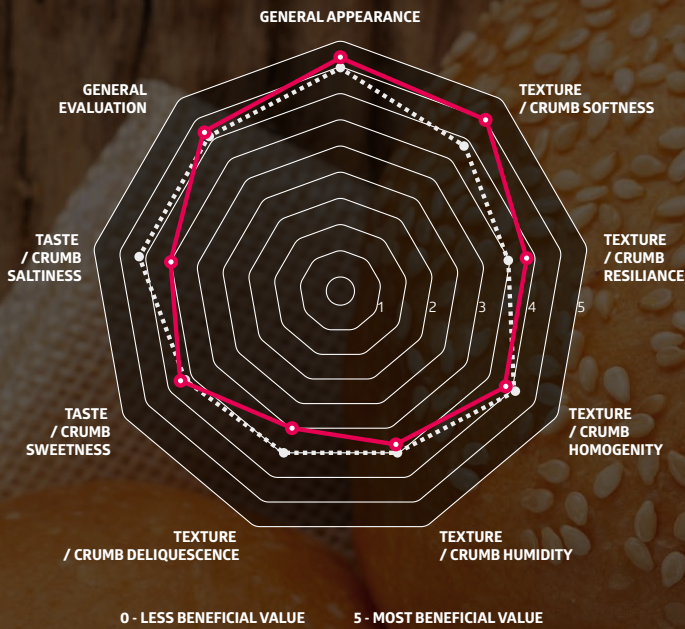
**FLAVOURS FACTORY®**  
TASTE DESIGN

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## Sensory analysis

●●●● 0 sample    ●●●● SET sample



## General analysis

●●●● 0 sample    ●●●● SET sample

