



Magnesium Chloride Food Grade E511

FOR SODIUM REDUCTION IN BAKERY APPLICATIONS

- SODIUM SUBSTITUTION UP TO 50% POSSIBLE
- FASTER DOUGH DEVELOPMENT
 - TASTE ENHANCEMENT
 - MAGNESIUM ENRICHMENT

Your natural source of purity

53°6'55"N 6°53'44"E

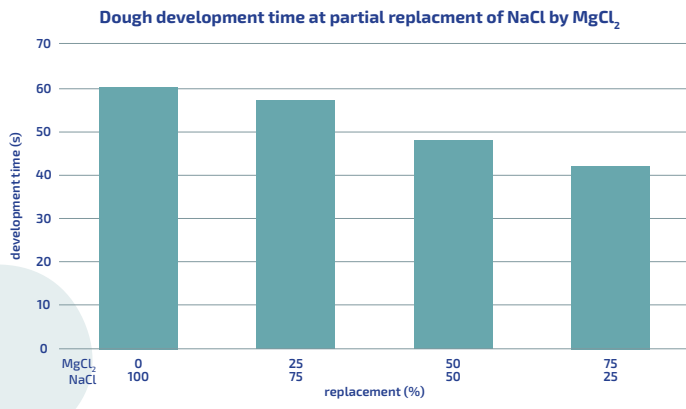


Bakery

The use of magnesium salt in your bakery products is an innovative solution to help you develop your products faster and more cost effective. It is easy to apply and mix with regular sodium. Magnesium chloride is a healthy alternative to replace regular salt up to 50%.

Magnesium salt will develop the gluten network faster, resulting in reduced kneading times. In addition to this, new and positive aromas are being perceived when baking with magnesium chloride mixtures.

Adding magnesium salt to your recipe will enable you to lower sodium content while maintaining all traditional benefits and keeping on track with all current health developments, such as the absolute need to reduce sodium intake.



MgCl₂ food crystals is a 99% pure magnesium chloride hexahydrate (MgCl₂·6H₂O) and is available in 25 Kg bags and 1000 Kg big bags.

