Burg GROUP

Your specialist in natural vinegar and syrups

Natural vinegar supports salt reduction

Natural vinegar is a processing aid for salt reduction without compromising on taste.

Natural vinegar supports salt reduction

More and more people look for products with clean labels and improved Nutri-Scores, for example through salt reduction. These are clear consumer trends that manufacturers need to respond to. At the same time, consumers expect the familiar taste and enjoyment of their favorite products. The challenge is therefore to reduce salt while keeping the same flavor profile.

What is the impact of natural vinegar

Natural vinegar enhances flavors and balances ingredients, enabling salt reduction without compromising on taste.

Benefits

- Supports salt reduction while keeping the same flavor profile
- Supports Nutri-Score improvement
- Natural ingredient for clean-label-oriented product development
- Affordable and therefor it supports cost price reduction
- Multi-functional and easy in use

Applications

Proved applications include sauces and dressings, such as ketchup, mayonnaise, BBQ and burger sauce, soups, ready-made meals, dips and savory snacks.

Application support

Burg Group has an R&D department for your support in your specific application. Next to the R&D department we have our local quality support teams in every production plant across Europe and the US.

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A practical approach

Stage	Support
Assesment	Document the existing recipe, salt content and desired flavor profile.
Trials	Develop variants with reduced salt and adjusted vinegar dosages.
Evaluation	Carry out a sensory comparison against the reference product.
Validation	Check nutritional values, product specifications and Nutri-Score.

Contact

Please contact your regular Burg Group representative for specific questions and application-support.

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