

#### FLAVOURS FACTORY®

TASTE DESIGN

## **SET** SALT ENHANCEMENT TECHNOLOGY

a Flavours Factory innovation

Exemplary application:

#### 1. Wheat roll

Ingredient	Amount [	kg]	[%]
Water			32.26
Wheat flour type 500	2	2000	61.44
Sugar	3	5	1.08
Salt	4	10	1.23
Yeast	8	30	2.46
Margarine	5	50	1.54
Salt Enchancer (SET) L	_iquid C	)	0.00
Salt Enchancer (SET) F	Powder C	)	0.00
Total	3	255	100

#### **CHARACTERISTICS**

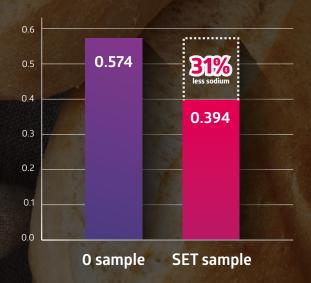
- Very clean label, declaration: natural flavouring
- No compromise on the taste, does not affect the overall profile, no off taste (metallic, bitterness)
- Heat stable
- Recommended dosages: respectively 0.3% (powder) and 0.1% (liquid).
- Our technology is based on a unique perfectly balanced combination 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.

Exemplary application:

#### 2. Low Sodium Wheat roll

Ingredient	<b>Amount</b> [kg]	[%]
Water		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 Enchancer (SET) L	iquid 4	0.12
Salt Enchancer (SET) P	owder 10	0.31
Total	3256	100

#### **Sodium content**







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### Sensory analysis **GENERAL APPEARANCE** GENERAL EVALUATION TEXTURE / CRUMB SOFTNESS TEXTURE / CRUMB RESILIANCE **General analysis** ••••• O sample —• SET sample TEXTURE / CRUMB DELIQUESCENCE TEXTURE / CRUMB HUMIDITY GENERAL EVALUATION 0 - LESS BENEFICIAL VALUE 5 - MOST BENEFICIAL VALUE EFFICIENCY SALTY TASTE ..... SODIUM REDUCTION 0 - LESS BENEFICIAL VALUE 5 - MOST BENEFICIAL VALUE



T: +48 22 122 82 29 E-MAIL: info@flavoursfactory.com www.**FlavoursFactory**.com