

Bavaria Corporation's Bafos SB Reduces Sodium Content of Foods

At Bavaria Corporation we strive to provide innovative, functional ingredients to the food industry. Our latest development, Bafos SB (salt booster) is an example of this. It allows you to significantly reduce salt content while retaining the flavor profiles of foods.

Salt is omnipresent in our daily diet. It is responsible for the salty taste and is also a natural flavor enhancer. It is however well known that excess salt - more specifically sodium - consumption is a major cause of high blood pressure, which increases the risk of heart attacks and strokes.

Americans eat on average 3,400 mg of sodium per day while the American Heart Association recommends no more than 2,300 mg of sodium for most adults. Because the average American eats so much excess sodium, cutting back can significantly improve health.

Consumer awareness of this has created a strong demand for low sodium products.

Bavaria Corporation can help you meet this demand. Used at low levels of 0.3% our Bafos SB salt booster allows you to reduce salt content by 20% to 40% without changing the flavor of your products.

Tests have demonstrated that a 30% reduction in hot dogs and prepared foods can be achieved without affecting flavor while 20% reduction in cured meats is possible.

Bafos SB is a natural product that can be declared as "natural flavors".

If you would like more information please stop by our booth, B39033.

LOOK FOR THE CASTLE!

You can reach us after the show at 407 880 0321 or bavaria@bavariacorp.com.