

# FLAVORS

## SALT REDUCTION

### Salt reduction

#### INNOVATIVE TECHNOLOGY

The new developments will allow you to complement your flavorings into successful applications.



### Flavor Technology Salt Reduction

Consumers are looking for innovative and exciting flavors in foods and beverages. This new innovative development complements the flavoring line by reducing the need of sodium usage. And reduce risks of suffering from cardiovascular diseases and obesity.

Polaroma is committed into the development of innovative products that will enhance our presence in the market place.



#### APPLICATIONS

It's perfect for inclusion within all salted foodstuffs, instant powdered preparations and salt itself. It actually reduces up to 50% all salt usage.



#### HIGHLY EFFECTIVE

It readily blends with product formulations by its interaction with all palate sensors, whether sweet, salty or sour. It even intensifies the targeted specific flavor sensation with small usage of salt and/or sugar.



#### TECHNOLOGY

It helps to reduce the usage of salt, sugar or monosodium glutamate that would otherwise be used to achieve the specific flavor objective, thus offering the consumer much healthier products. It can also reduce the need for the quinine additive that is widely used in the production of sour beverages such as tonics and bitter lemon.



#### MARKETING VIABILITY

Offering a safe product with quality of taste, solubility, stability and cost effectiveness