

A SEAMLESS INDUSTRY-ORIENTED SOLUTION FOR SODIUM REDUCTION

Toravita® 029 SD

Throughout history, salt has been a crucial ingredient for food preservation and texture modification. However, its primary allure lies in the enhancement of flavor in various dishes. Despite its culinary benefits, excessive sodium intake poses significant health risks, including hypertension, cardiovascular diseases, and an increased likelihood of stroke. To mitigate these health concerns, reducing kitchen salt usage in home-cooked meals and opting

for lower-sodium prepared foods is advisable. Recognizing the demand for reduced-sodium options, food manufacturers are actively developing such products. Nonetheless, taste often suffers in comparison to their high-sodium counterparts.

Lallemand offers yeast-based ingredients that provide solutions to maintain desired flavor profiles while reducing sodium content.

TORAVITA® 029 SD achieves saltiness perception without sodium chloride, thanks to its unique combination of Torula yeast and potassium chloride salt:

- Potassium Chloride, a common kitchen salt replacer, has a bitter aftertaste, which consumers may find unpleasant.
- **Toravita® 029 SD** masks the bitterness typical of potassium salts and balances the overall perception (Umami effect)
- The established production process ensures more efficient delivery compared to a basic physical blend of Potassium Chloride and yeast.

Suitable for reducing or substituting sodium in various applications, depending on the desired profile.

CONTACT US FOR A SAMPLE TODAY:



**YEAST
A NATURAL
SOLUTION**

LALLEMAND