

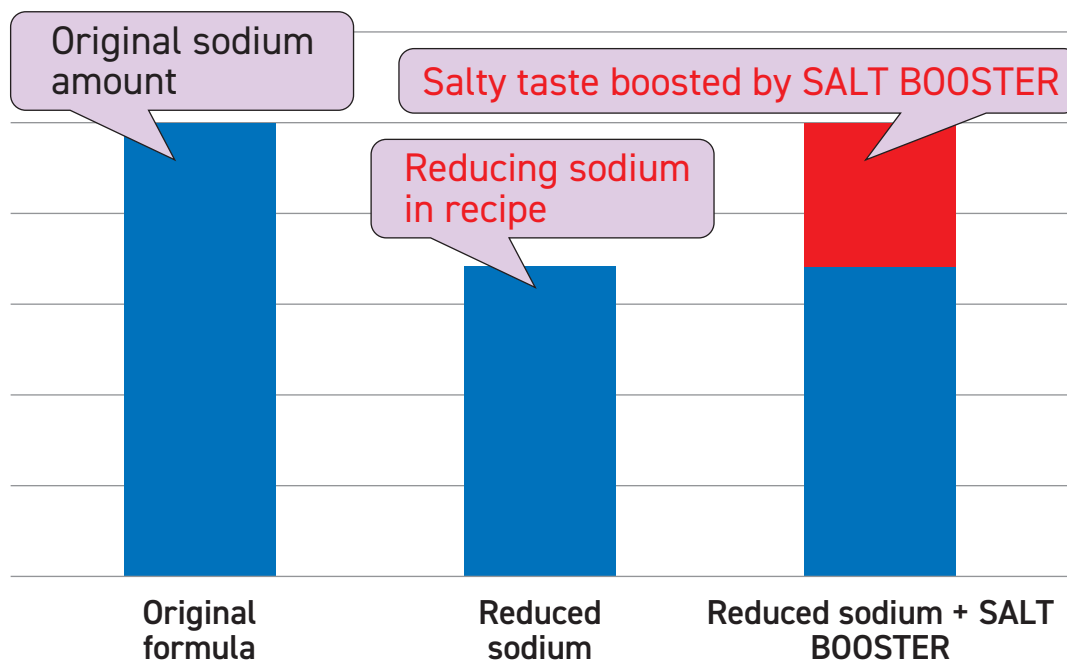
# Salt Booster

## Salt reduction solutions

Products with reduced sodium often portrait as dull and bland tasting. By reducing sodium in your formulation and using 'Salt Booster flavor', you can achieve enhanced salty and umami taste. It gives an appetizing, smooth and satisfying salty taste without the need to change nutritional facts on product label significantly.



Salt booster can be used in seasonings, beverages, bakery and confectionery products.



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# Salt Booster

## Salt reduction solutions

- ❖ Application areas: All foods
- ❖ Effective for sodium replacement
- ❖ Reinforces salty and umami taste
- ❖ Able to reduce/improve bitter taste caused by potassium chloride
- ❖ Allergen free
- ❖ Available in liquid and powder forms
- ❖ N.I. Flavor
- ❖ Do not contain yeast derived ingredients and MSG



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