Signature Flavors

Your Solution to Being Unique

Salt Enhancers

Signature Flavors Salt Enhancers are all natural flavor systems designed to enhance the perception of Salinity while providing an overall increase in the flavor profile of applications where the reduction of salt/sodium in a finished product is desired.

Salt is the oldest and most predominant form of Flavor Enhancement. Salt was originally utilized to preserve Protein such as Meat and evolved as a desired flavor associated with food. With the Negative Impact to health associated with high salt diets, food companies have been looking for ways to lower sodium content in their products. When a straight reduction in salt occurs, Sensory Data supports the fact that Flavor Attributes and Quality are diminished. Our Enhancers are designed to increase these Attributes including Salinity to approach the levels of a full salt product.

No other Cation impacts our taste sensation with the speed of Sodium. That's why putting a little salt on the tip of your tongue produces an immediate "hit".

Technology

Our Technology is twofold:

Unique Thermal Processing utilizing Natural Salts found in Beef Extract and other protein sources coupled with Natural Extracts and Derivatives produce Enhancers that provide both the desired Salinity and Umami Effects necessary to enhance the desired Saltiness in products with reduced salt.

Benefits

1-Universally accepted as Natural
2-Can reduce Salt up to 50% depending on Application
3-No added MSG, I&G, HVP, Autolyzed Yeast
4-Clean Label
5-No Substitution of other Cations such as K, Ca or Mg
6-May be used in conjunction with KCl, NaCl or other Salt Substitutes
7-Imparts Clean Salty Flavor without residual Aftertaste
8-Readily Water Soluble for both Internal and External Applications
9-Thermally Stable, survives Retort and other High Heat Applications

Applications Include but not Limited to

Bakery
Chips
Dairy
Meat
Sauces
Soups

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