

Reduksalt

Reduce the sodium in your formulations
without sacrificing taste or quality.



Looking for an effective solution to reduce sodium in your formulations without altering the taste? **Reduksalt** BL is the ideal solution.

With our formulation you will get:

- Sodium reduction of up to 100% without compromising taste, texture or shelf life of the final product
- A sensory experience equal to regular salt
- A formulation composed mainly of potassium chloride, reinforced with a natural flavouring that counteracts its characteristic bitterness
- A perfect balance between functionality and organoleptic profile
- Easy integration into existing formulations: applied as a 1:1 substitute for conventional salt, no adjustments to the recipe or production process are required
- Available in different granulometries, adapting to the specific requirements of each development

With proven results in laboratory and real industrial environments, **Reduksalt** BL is a versatile, practical and validated solution for the development of healthier foods, without compromising the consumer experience.

Benefits and properties:

- Maintains the organoleptic properties of the final product
- 1:1 salt substitution
- Excellent results beyond 50% reduction

Range of solutions

- **Reduksalt** 100 BL: KCl + Natural flavouring

Labelling

- **Reduksalt** 100 BL is stated as: "Potassium chloride, natural flavouring".

Applications

Reduksalt salts provide an effective solution for sodium reduction in the food industry, maintaining excellent organoleptic results in products such as cooked ham, processed meats, fish, bakery, biscuits, sauces, broths, soups, ready meals and snacks.





Barcelonesa Food Hub

At Barcelonesa, we place our food plant at your disposal to offer you more R&D, production and logistics capacity at your service.

Our Food Hub is located in the Polígono Industrial Motorway Sector in the municipality of Parets del Vallès (Barcelona).

+6K
M² Plant
Food

+6K
TN/Year
Production Capacity

+400
M² Laboratory,
R&D and
Showroom

+3K
Pallets
Warehouse Capacity

Storage and distribution.

We have a 3,000m² space designed to distribute and store food additives and ingredients

Production

- Tailor-made development of proprietary and customer formulas.
- Mixes solids and liquids.
- Plant in the process of obtaining IFS, Halal and Kosher certifications.

Quality control laboratory

We take care of the analytical and microbiological control of raw materials and blends.



barcelonesa@barcelonesa.com
barcelonesa.com

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