



What's New! from AFS

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Finally, Salt Replacers that actually taste good are available for your health-conscious consumers!

Health-conscious consumers are looking more and more into low sodium food products. Many of the salt replacers in the food industries replace sodium chloride with potassium chloride, which helps maintain a degree of saltiness, but often contributes off-notes that many consumers find unpleasant.



Sodium reductions of up to 50% without sacrificing flavor impact are made possible by our new line of **Salt Replacers** and **Salt Substitutes**.

AFS Salt Replacer T#16 and **AFS Sea Salt Replacer T#2** are made with salt and sea salt, respectively, and potassium chloride, carefully formulated to provide a clean flavor and minimize the bitterness which is common to many salt replacers. They are made with natural flavors and are allergen free.

To use, simply replace all or part of the salt in the current formula with an **AFS Salt Replacer** for a sodium reduction of up to 50%. The recommended starting sodium reduction level using an **AFS Salt Replacer** is 25%, which gives little or no effect on overall flavor and allows for a "reduced sodium" claim on the label.

Salt Substitute NTF-25 and **Salt Substitute CL T#1** give the same benefits as **AFS Salt Replacers** except that they contain no salt. They can also provide sodium reduction by up to 50% when used with some salt and other salt containing ingredients in your formula.

For additional information on this or other products, please contact Chris Kelly at (800)787-3067 or chris.kelly@afsnj.com.

Advanced Food Systems: *developers and manufacturers of custom ingredient systems for the perfect balance of flavor and texture!*