



SODA-LO<sup>®</sup> Salt Microspheres



# INTRODUCING THE SALT THAT LOWERS SODIUM

Globally, more than half of consumers are trying to reduce sodium from their diet.<sup>1</sup>

Over half of consumers are looking at the Nutrition Facts panels and are making purchase decisions based upon this information. With sodium content being one of the top figures checked<sup>2</sup>, are you prepared to meet their demands?

With SODA-LO<sup>®</sup> Salt Microspheres, you can deliver the clean salt taste consumers want while reducing sodium up to 50%. SODA-LO<sup>®</sup> tastes, labels and functions like salt because it is made of salt, reshaped – and it is reshaping what is possible for you.

<sup>1</sup> Qualtrics, Fibre A & U for Tate & Lyle, 2015 <sup>2</sup> Natural Marketing Institute, 2013.



The patented technology behind SODA-LO® Salt Microspheres turns standard sea salt crystals into free-flowing crystalline microspheres. These microspheres are hollow and much smaller than regular salt crystals, allowing similar taste at lower sodium consumption.

## Benefits

- Clean salt taste, no bitterness or off-flavours
- Functions like salt
- Labels as salt<sup>3</sup>
- Up to 50% sodium reduction may be possible
- Works in a wide range of applications

## Product

### SODA-LO® Extra Fine M

Average particle size of 20-30 microns provides an excellent distribution in a food matrix for high sodium reduction. It can also be used as a saltiness booster for tailor made reduction. Its lower bulk density, superior flowability and resistance to caking in hot, humid environments sets SODA-LO® Extra Fine M apart from other small-particle salts.

### SODA-LO® Fine

Broad particle size distribution with an average of 600 microns provides a specific distribution in a food matrix for a moderate sodium reduction. It is particularly recommended for bread applications.

### SODA-LO® Fine N

Narrow particle size distribution with an average of 200 microns provides an excellent distribution in a food matrix for moderate sodium reduction. It is particularly suited for topical applications due to its salt-like appearance and excellent adherence.

## Applications

SODA-LO® Salt Microspheres is ideally suited for food application systems with low moisture, low water activity, and/or high viscosity. Though this microsphere structure is relatively robust, the key to functionality is maintaining integrity of the salt microspheres throughout processing. Dispersion in oils or fats helps to maintain microsphere integrity in use. SODA-LO® is already being used in many foods, including the following:

**Bread | Crackers | Snacks | Biscuits | Breadings  
Cheddar Cheese | Pizza Dough**

## Handling

Product is ideally stored in the original, unopened bag in cool, dry areas

## Labelling Options

### SODA-LO® Extra Fine M

Composition: sea salt (sodium chloride), maltodextrin  
**Labelling:**

- EU 28: "(sea) salt, maltodextrin" or "micronised (sea) salt" - based on Article 20.c of EU regulation 1169/2011, when maltodextrin is used as a carrier, it could be exempt from labelling.

### SODA-LO® Fine / Fine N

Composition: sea salt (sodium chloride), acacia gum (processing aid)  
**Labelling:**

- EU28, Turkey - salt
- South Africa - sea salt

## Shelf Life

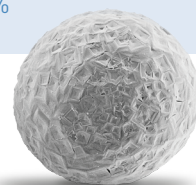
- Extra Fine M: Three years
- Fine/Fine N: Two years

## Availability

- Samples of SODA-LO® Salt Microspheres available in 500g packages
- Product is sold in a standard commercial pack size of 20kg bags, available in 1 metric ton pallets.

## The New Shape of Salt

- Hollow sphere
- Maximised salt surface area
- Reduces sodium 25-50%



[www.soda-lo.com](http://www.soda-lo.com)

## ABOUT TATE & LYLE

Tate & Lyle is a global provider of ingredients and solutions to the food, beverage and other industries, with operations in over 30 locations worldwide.

[tateandlyle.com](http://tateandlyle.com)

**TATE & LYLE**

©2017 Tate & Lyle

HWE0117064

<sup>3</sup> Please see "LABELLING OPTIONS" for detailed guidance. \*Please consult your own regulatory personnel when determining how to label your finished product.