



More taste, less salt We make it happen

Working together with DSM and our products to reduce sodium, we can restore delicious taste and build amazingly low sodium products that will deliver on cost, authenticity and sodium impact.

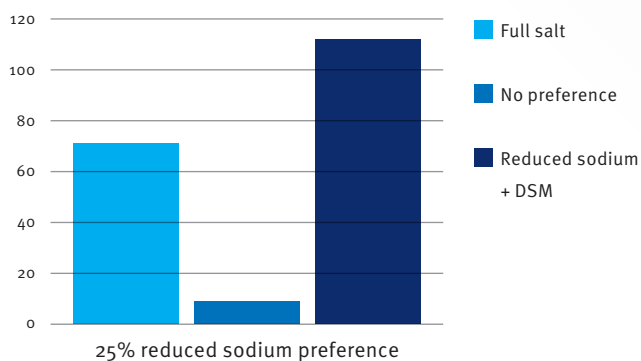
Providing solutions for food service, snacks, ready to eat meals, soups, sauces, meats and dressings.

Delicious tasting reduced sodium products, we make it happen!

Our tools include

- Technology
- Capability
- Products
 - Maxarome® Select
 - Multirome® LS
 - Maxagusto™
 - Maxavor®YE All Natural Keys
 - Gistex® Hum LS
 - Maxarome® Pure

Example – 25% Reduced Sodium Tomato Paste Sauce



Objective

- 25% salt reduction with taste preference

Solution

- From 1,5% to 1,13% salt content
- Flavor repair with 0,1% of DSM Yeast extracts

Set-up

- 202 independent tasters were asked to give a preference between 2 sauces served blind on macaroni

Results

- 60% preferred the reduced salt option
- Remarks: Less sour, richer taste, more authenticity

For more information please contact info.food@dsm.com or visit www.dsm.com

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