

Reducing Sodium Without Compromising Performance

Functional Solutions for Meat, Poultry, and Seafood Applications

Reducing sodium without compromising flavor remains one of the toughest challenges in meat, poultry, and seafood formulations. Salt does far more than enhance taste—it drives yield, texture, appearance, and shelf life. When sodium is reduced, both sensory quality and product performance are put at risk, making it difficult to deliver the full eating experience consumers expect.

Typical Application Categories

- Cooked emulsions
- Minced meat products
- Dry-cured meats
- Cooked, cured whole-muscle meats
- Cooked, non-cured whole-muscle meats
- Seafood products

Formulation Challenges in Application




- **Yield Optimization:** Lowering sodium chloride levels can limit a system's ability to bind and retain water, resulting in reduced cook yield.
- **Visual Appearance:** Reduced sodium levels can lead to increased purge and uneven color development.
- **Microbial Safety and Shelf Life:** Reducing sodium increases the amount of available moisture in the system, which can promote microbial growth and shorten shelf life.
- **Textural Integrity:** When sodium levels are reduced, protein extraction is impacted, resulting in reduced cohesion, poor sliceability, and a perception of dryness.

A Functional Approach to Sodium Reduction

ICL Food Specialties combines mineral salt systems with functional phosphate solutions to restore the key roles of sodium in meat, poultry, and seafood formulations. This approach enables sodium reduction while maintaining yield, texture, appearance, and shelf life.

Low-Sodium Salt Solutions	+ Low-or No-Sodium Phosphates	Applications
SALONA® Mineral Salt	TARI® Line BRIFISOL® Line	<ul style="list-style-type: none"> • Cooked emulsions such as frankfurters, bologna, cooked sausages, cold cuts • Minced meat products such as burger patties, meatballs, sausage patties, cevapcici
SALONA® Mineral Salt		<ul style="list-style-type: none"> • Dry-cured meat products such as raw ham, salami, pepperoni
TARI® SoLite Plus Line	TARI® Line BRIFISOL® Line	<ul style="list-style-type: none"> • Cooked cured whole-muscle meats such as ham, bacon, pastrami
TARI® SoLite Line	TARI® Line BRIFISOL® Line	<ul style="list-style-type: none"> • Cooked non-cured whole-muscle meats such as turkey breast, chicken fillet
TARI® SoLite Line	KATCH® Line BRIFISOL® Line	<ul style="list-style-type: none"> • Seafood products such as shrimp, fish fillets

Addressing technical challenges with ICL solutions enables:

-  Maintained yield, texture, and visual quality
-  Flexible sodium reduction with label alignment
-  Consistent flavor performance in reduced-salt applications



Why Work with ICL Food Specialties

ICL Food Specialties is an ingredient solutions provider with over 80 years of experience in the food and beverage industry. We combine the power of a global leader with the passion of an agile team of local experts to help you create solutions that impact the future of food.

 Request a formulation evaluation at iclfood.com/contact.



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