

Title (en)

LOW SALT FOOD WITH IMPROVED TASTE

Title (de)

SALZARME LEBENSMITTEL MIT VERBESSERTEM GESCHMACK

Title (fr)

ALIMENT À FAIBLE TENEUR EN SEL PRÉSENTANT UN GOÛT AMÉLIORÉ

Publication

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Application

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Abstract (en)

[origin: WO2008068155A1] The present invention relates to the use of a yeast extract for preparing a cereal product with a reduced sodium. The yeast extract comprises at least 30% w/w 5'-ribonucleotides on the basis of sodium chloride free dry matter. Preferably, a yeast extract is used wherein the total amount of 5'-GMP plus 5'-IMP is at least 15% w/w on the basis of sodium chloride free dry matter. The method of the invention may advantageously be used for preparing a reduced sodium cereal products wherein at least 30% of the sodium is replaced, since off-tastes are masked and salt perception is enhanced.

IPC 8 full level

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