

Product information

MC NaRed KS used in cooked ham

(Art.Nr. 51.50158)

The connection between a sodium-rich diet and the increase of hypertonia (high blood pressure) as well as the resulting damages has been discussed many times and proven by many studies. Against this backdrop, especially the food industry is required to become active to show possible ways to reduce sodium, which is primarily consumed as common salt.

On the premises of Meat Cracks (MC), we have analyzed different ways to reduce the salt content of cooked ham, with the focus on the preservation of taste, texture and shelf life.

In the range of cooked cured products, outstanding results are achieved using the compound **MC NaRed KS**.

Through its use the sodium content can be reduced to less than 0,5 g/ 100 g. Thereby a cooked ham which is produced with this compound can be declared according to the NKV (Nährwert-Kennzeichnungs-Verordnung) as „sodium reduced“.

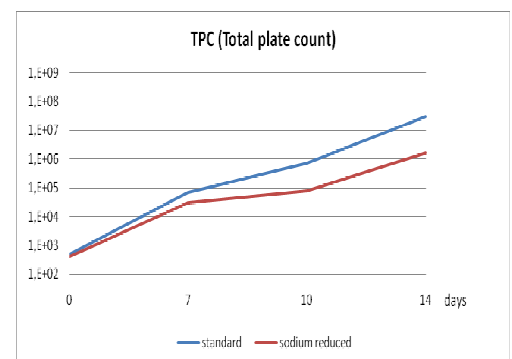
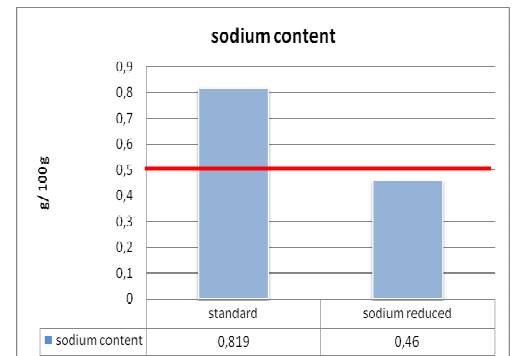
The system, developed by MC consists of

- + common salt (reduced to 9,7 g/kg finished product)
- + the salt substitute **MC NaRed KS** (Art.Nr. 51.50158)
- + the shelf life extension compound **MC NaRed +** (Art.Nr. 51.50157)
- + a combi-product, consisting of seasoning and binding agent

In this system all components, except the combi-product, must be used as specified. The combi-product is variable in its flavour and can therefore be adapted according to the customers` request. The system is suitable for both, injecting brine and infusion brine.

The salt substitute and the higher dosed seasoning are able to compensate the sensory differences which would be a result of the lower salt content. Even texture and colour show only marginal differences compared to a conventionally produced cooked ham (cf. figure on the right). Analyses of the total plate count over a period of 14 days show that the sodium reduced cooked ham exhibit the same shelf life as a standard ham.

With this development we succeeded to put a highly versatile compound for the sodium reduction in cooked cured products at the meat industries disposal and to meet the general market trend innovatively.



Left: standard, right: sodium reduced cooked ham

Mühlen, 08.12.2010