

EFFECT OF USING A SALTY TASTE ACTIVATOR IN MEAT PRODUCTS REDUCED IN SALT



INTRODUCTION

Salt causes many cardiovascular diseases such as hypertension.

OMS recommend <5g NaCl/ day.

Consumers are increasingly looking to cut on salt.

The alternatives used to reduced NaCl are KCl and the addition of enhancers the salty taste .

OBJECTIVES

Study the effect of an activator of salty taste in sausage reduced 25%, 50% and 75% NaCl and replaced by KCl.



METHODOLOGY

Raw Materials

Preliminary Test

Processing
sausage

Sensorial test

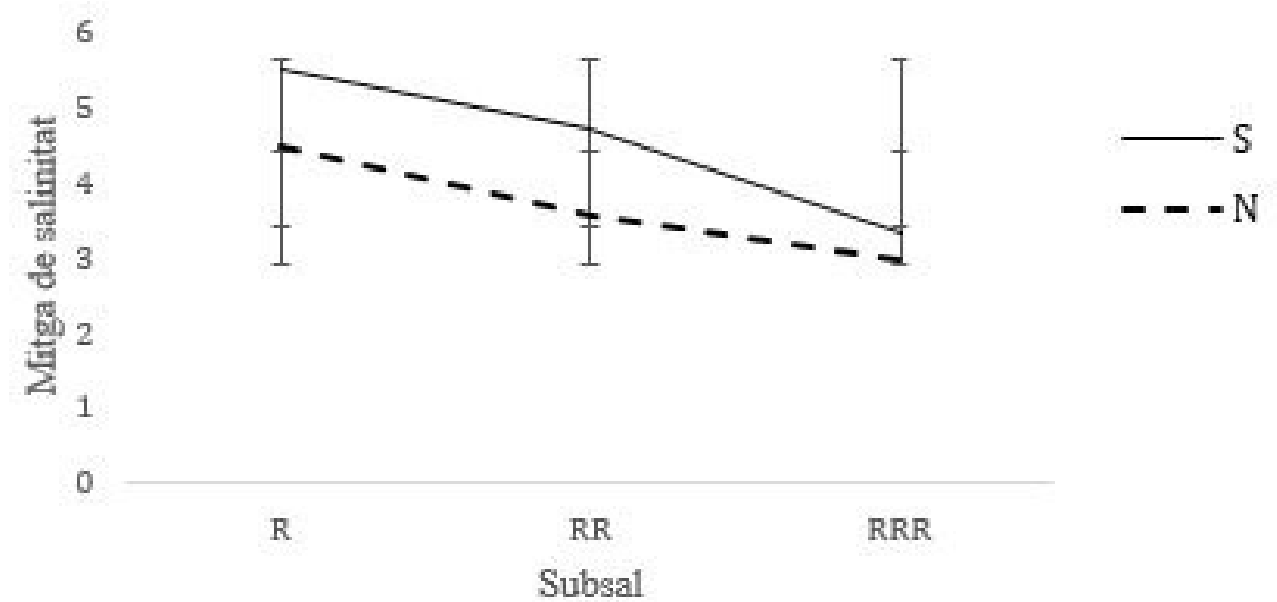
Statistical
treatment

2 Factor
ANOVA

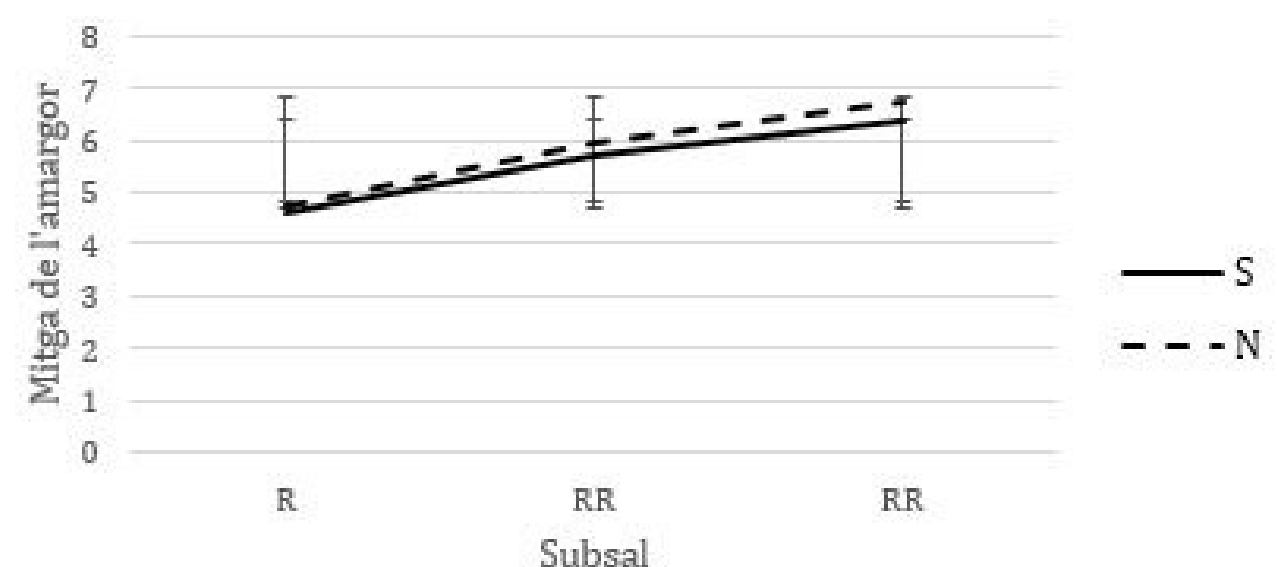
Tukey HSD
Test

RESULTS

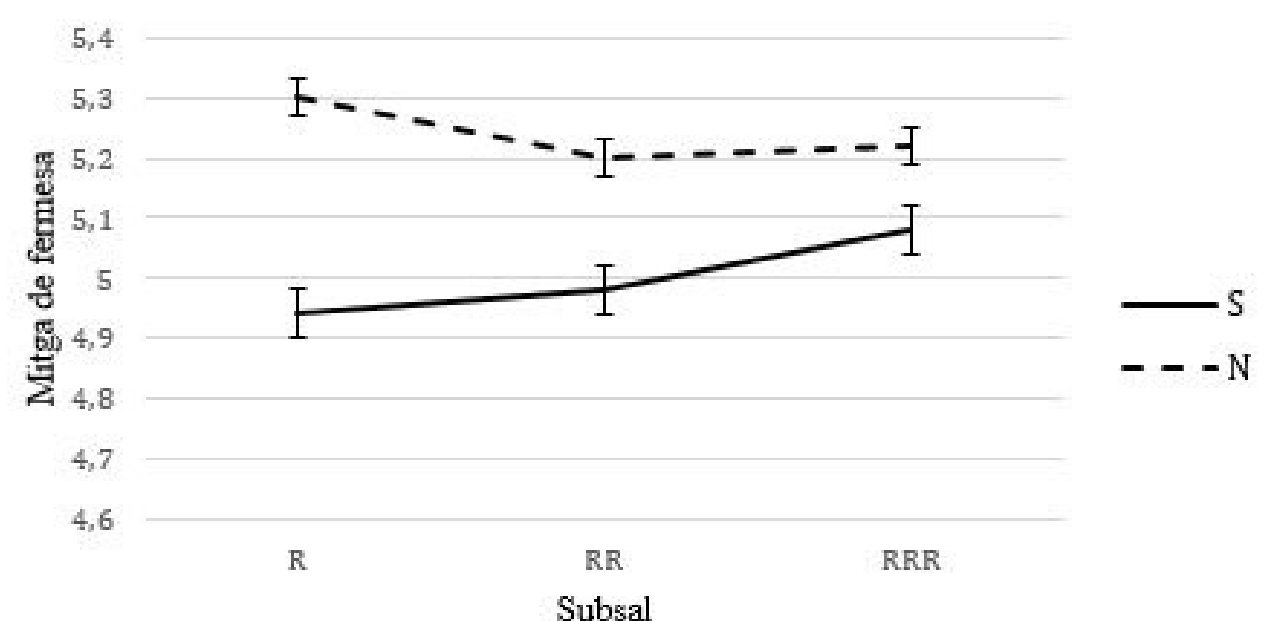
Salinitat



Amargor



Fermesa



CONCLUSIONS

Consumers do not detect the reduction of 25% of NaCl with activator, there is a good acceptability.

Consumers detect reduction of 50% of NaCl and they also detect bitterness.

The reduction of 75% of NaCl saturates the consumers because of the bitter taste.

In the food industry look for other alternatives of substitution of NaCl.