

## Trend Insights and Sodium Reduction Solutions with Magna-Brands™



Process: Apply the cheese seasoning powder to warmed unsalted potato chips or warmed unsalted popcorn. Targeted pickup rate is 20—24%.

## Sodium reduction in cheese seasoning with MagNaBoost™ SE-014

Product variations:			2	
Ingredient		%	%	%
Cheese flavor Sharp EE <sup>1</sup>		30.00	32.40	32.40
Cheese powder KD-2 <sup>2</sup>		30.00	32.30	32.30
Cheese flavor buttery cheddar 3RT <sup>3</sup>		10.00	12.30	12.27
Kosher salt		23.00	16.00	16.00
Maltodextrin, cellulose gum, modified starch <sup>4</sup>		7.00	7.00	7.00
MagNaBoostP SE-014		0.00	0.00	0.028
	Total	100.00	100.00	100.00

1Kraft Heinz Ingredients, Glenview, Illinois 2Kraft Heinz Ingredients, Glenview, Illinois 3Kraft Heinz ingredients, Glenview, Illinois 4Add-Here © CSA, TIC Gums, Whitemarsh, MD

Product 1 is the control with full sodium level. Product 2 represents a 30% reduction in formulation salt.

Product 3 represents a 30% reduction in formulation salt and the addition of MagNaBoost™ SE-014 at 280 ppm in the seasoning blend.

Our industry-leading taste solutions are customizable, cost efficient and highly effective

MagNaBoost™ SE-014 supports up to a 30% sodium reduction in cheese seasoning without sacrificing taste. With MagNaBoost, formulators can create lower sodium products without the bitterness and metallic off-tastes often associated with sodium-reduced foods.

**⊘** Masks Bitterness **⊘** Masks Metallic Notes **⊘** Reduce Sodium **⊘** Enhances Taste

