

Proven
sodium reduction

Salt reduced



Nutritional trend

Our life and dietary habits have changed over the past years; health awareness has increased. Salt plays an even more important role in our nutrition.

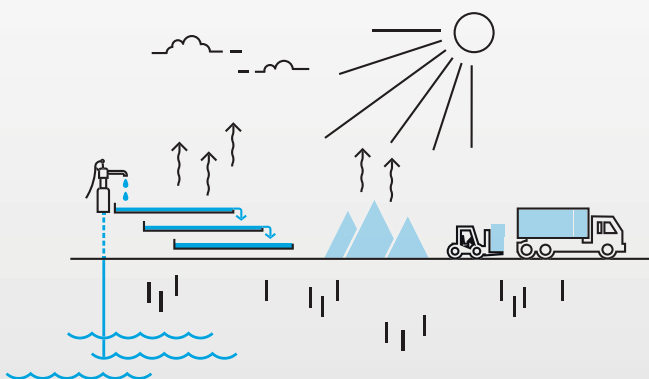
In the food industry, salt has very important functional characteristics in terms of shelf life, preservation, texture, etc. besides the flavour aspect. That is the biggest challenge for food producers – especially also in the meat product segment – to achieve an appropriate high reduction of sodium without having to accept losses in quality.

It is therefore necessary to offer solutions, which enable the development of saltreduced foods.

The challenge on flavour is to work with the right raw materials.

For the production of our chrisale natural salt mix, we do not use any salt substitutes like E508 potassium chloride.

We work with a natural raw material, which meets all requirements on the desired, desired flavour in a natural way. Thus, we offer our customers an innovative product with a reduced sodium content of up to 35% with great taste.



chrisale
natural salt mix
we do not
use any salt
substitutes

christl
GewürzTechnologie



Salt reduction is the new lifestyle.

Salt reduction is the big challenge in the future. christl offers solutions including everything from salt-reduced nitrite salt to adjusted spices and combinations.

A consumer study – “Salt-reduced products compared to conventional products” that was conducted by the Arotop-Institut of Mainz – shows a clear result. Consumers are convinced:

- Boiled sausage – “30% less salt, the same full flavour”
- Boiled ham – “40% less salt, nonetheless full of ham flavour”

We therefore meet the WHO requirements for the reduction of salt consumption but without failing the expectations held for good taste. The Nutri-Score improvement is a positive side effect and directly recognisable for the consumers.

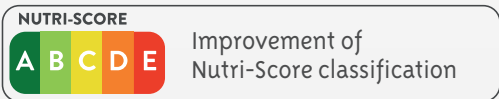
arotop
sensory
insights

Scientifically confirmed and golden awarded!
Christl sodium reduction maintains full taste and quality of your first class products!



Sodium-reduced natural salt with nitrite for:

- bacon, sausage, ham, and sausage products
- spice mixtures/marinades
- and much more ...
- Nitrite content: 0.6% or 0.9%



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