



PTX FOOD CORP
 FOOD INGREDIENT SPECIALISTS

SALT REDUCER – POTATO MSF Specification Sheet

DESCRIPTION: SALT REDUCER – POTATO MSF is designed to enhance the overall flavor profile while intensifying salty perception in potato applications, such as mashed potatoes, casseroles, cream soup and any potato product containing dairy. It can also be used in recipes that do not contain dairy, mixed with the seasoning blend, and added directly onto potatoes. This ingredient enables reduction and/or removal of salt without sacrificing flavor quality in healthy, low sodium food products.

LABEL: Flavoring Preparation or natural flavor, in accordance with European directive 88/388/EEC.

USAGE: 1.5% to start of net final product weight. Incorporate in the dairy portion of recipe or incorporate with the seasoning blend and use directly on potatoes.

PACKAGING: 50-pound net weight, polyethylene lined paper bags.

SHELF LIFE: One year under proper storage.

STORAGE: Store in cool, dry warehouse, where temperature does not exceed 80°F and relative humidity does not exceed 60%. Keep away from heat and light sources.

NUTRITION: (per 100 grams)	Calories	330.55	Sugars	3.81 g
	Calories from fat	9.47	Protein	33.74 g
	Total fat	0.95 g	Vitamin A	26.40 IU
	Saturated fat	0.01 g	Vitamin C	0.90 mg
	Cholesterol	0.13 mg	Calcium	120.30 mg
	Sodium	227.40 mg	Iron	1.85 mg
	Carbohydrates	44.39 g	Potassium	2911.80mg

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