

PRESS RELEASE

Salt - the most multifunctional and controversial ingredient!

The UK food industry is under continuing pressure from the government, health officials and retailers to reduce salt levels in processed food products. Recent statistics from the British Nutrition Foundation suggest that the average adult consumes between 9 and 12g of salt per day, compared to the recommended daily amount of 6g. Processed food is believed to contribute up to 75% of the salt consumed in the diet.

Reducing salt levels in food is a major challenge for the food industry, as consumers expect “reduced salt” products to possess the same quality, flavour and appearance as the original version. New approaches to salt reduction and techniques for salt replacement are needed to help manufacturers continue to reduce salt levels in their products. To address this Campden BRI is holding a [seminar](http://www.campden.co.uk/salt-seminar.htm) (see <http://www.campden.co.uk/salt-seminar.htm>) on 11th October.

Sarah Chapman, event organiser, explains the focus of the seminar:

"The seminar will:

- *Update delegates on how the industry is progressing towards meeting the salt reduction targets and the Department of Health Responsibility Deal.*
- *Discuss taste perception, and the influence salt has on consumer food choices*
- *Investigate new developments in retaining flavour profile with a lower salt levels and alternative salt replacements.*

Among the specific topics we will looking at are research on the modification of the food matrix, including pulsed delivery, salt particle size and encapsulation of salt."

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*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities