

# APP SHEET (1002311)

## REPLISALT K

Replisalt K is salt replacer based on KCl and yeast extracts.

### BENEFITS

- Nutritional improvement (sodium reduction)
- Clean label
- Allergen free
- Salt reduction from 25% to 35% or from 40% to 50%
- Technological properties/effects



### MAIN APPLICATIONS

REPLISALT K can be applied in meat applications in general, such as cooked hams, frankfurters, hamburgers, salami...



	STD WITH SALT	SALT REDUCTION
COMPOSITION	%	%
Water	82,69%	80,52%
<b>Salt</b>	<b>11,00%</b>	<b>6,68%</b>
Potassium Tripolyphosphate	0,29%	0,28%
Potassium Ascorbate	0,62%	0,60%
Campus Injectarom	1,65%	1,61%
Hemoglobin	0,17%	0,16%
Natrium	0,17%	0,16%
Saccharose	0,83%	0,81%
Dextrose	2,07%	2,01%
Aroma Cotto PLV	0,33%	0,32%
<b>REPLISALT K</b>	<b>0,00%</b>	<b>4,03%</b>
Xanthan Gum	0,10%	0,10%
Siliconic Emulsion*	0,10%	0,10%

### INJECTED HAM RECIPE

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