

CHR HANSEN

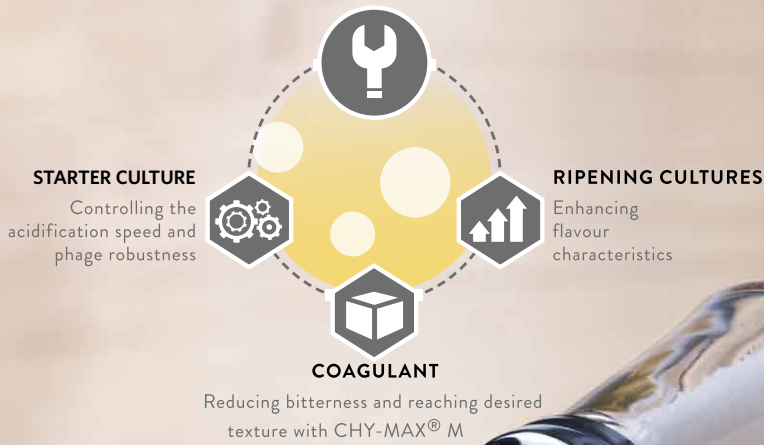
*Improving food & health*

**SaltLite®**

*No compromises, just less salt*



**CHR. HANSEN KNOW-HOW**  
In-process salt and moisture control



# The SaltLite® solution

- reduce salt content by up to 50%

## Produce a healthier cheese with reduced salt and unique flavor and quality characteristics

- Daily salt consumption is up to 75% higher than recommended by the World Health Organization, contributing to high blood pressure (WHO recommends 5g salt/day)
- Cheese is the third largest contributor to salt (9%) within packaged food
- Consumers sensitive to high salt intake or focused on the nutritional content are increasingly looking to improve their health through food - without compromising on taste
- Meet your customers' demand for healthier food by reducing the salt content of your cheese with the SaltLite® solution

## Four main benefits of the SaltLite® solution

- ✓ Reduce salt in cheese by up to 50%
- ✓ Unique flavor and quality characteristics
- ✓ Produce a healthier quality cheese that meets consumer demand
- ✓ Clean labelling

### The SaltLite® solution

- combining three uniquely performing ingredients with Chr. Hansen's technical knowhow of in-process salt and moisture control to reduce the salt content in cheese by up to 50%.

For further information, visit  
[www.chr-hansen.com](http://www.chr-hansen.com)

Chr. Hansen A/S -10-12 Boege Allé  
DK-2970 Hoersholm, Denmark  
Phone: +45 45 74 74 74

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