

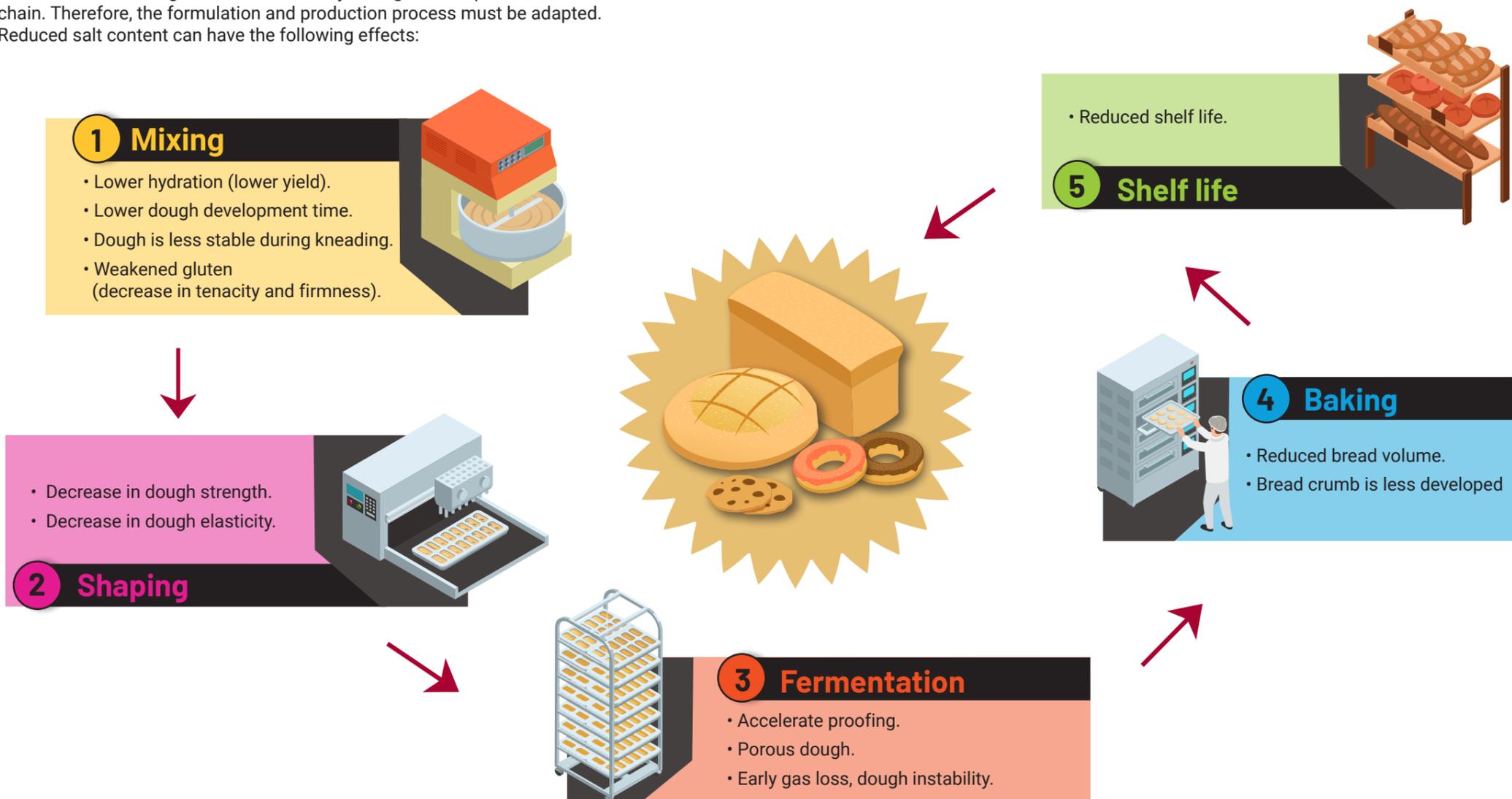
### Why reduce the amount of salt in bread?

Salt is known for its seasoning and food preservation qualities. It also plays a major role in the way dough behaves during the baking process. Salt is essential to our bodies (the recommended daily allowance is 2 grams for an adult); however, it is harmful when consumed in excess, which is the case in most Western diets.

The baking industry's current challenge is to reduce salt content, while at the same time preserving product quality and maintaining the flavor that consumers have come to expect.

### What are the effects of salt reduction on dough properties during the bread making process?

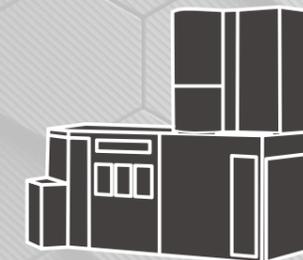
Reduced sodium dough behaves differently throughout the production chain. Therefore, the formulation and production process must be adapted. Reduced salt content can have the following effects:



### How can manufacturers manage the effects of salt reduction on dough?

To validate a recipe, the traditional method consists of performing production tests (complete process until baking). These tests are long and therefore expensive.

Solutions from the CHOPIN Technologies brand of products make it possible to quickly predict dough behavior without implementing production. It is therefore possible to develop new formulas at lower cost and to test the consequences of changing salt content.

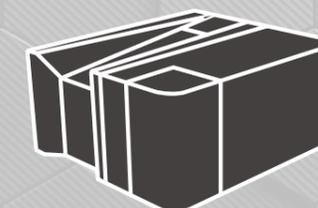


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## 2 Alveolab

Evaluation of viscoelastic properties

Evaluates the consistency of dough during mixing. Measures the four key characteristics of dough: tenacity, extensibility, elasticity, and baking strength



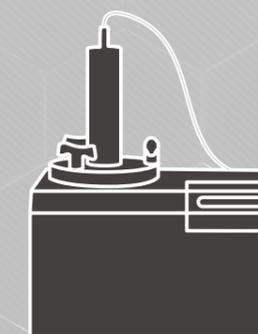
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## 5 Mixolab 2

Evaluation of mixing and baking behaviors:

Evaluates the six quality measures of dough: absorption of water, effects of mixing, gluten strength, maximum viscosity, amylase activity, and retrogradation



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## 3 Rheo F4

Predicting behavior during the fermentation process:

Measures the development of the dough. Determines production and retention processes of carbon dioxide.

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