

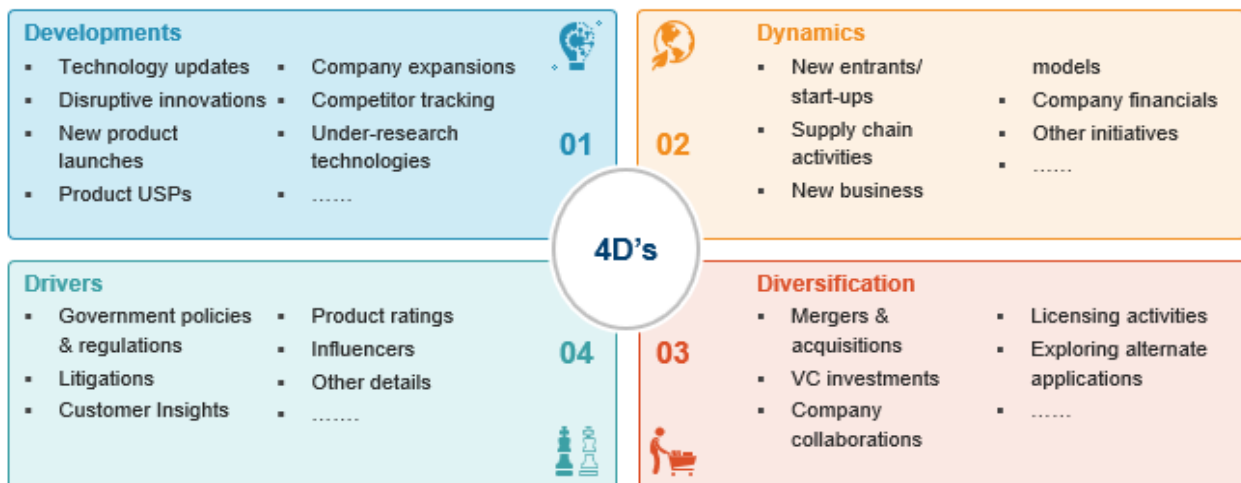
INTELLOTRACKER

SALT REPLACER

JUNE 2023



ARANCA'S QUARTERLY SECTORIAL UPDATE ACROSS FOUR DIMENSIONS....





DEVELOPMENTS

New Product Launch		Extracted from a plant protein, Nacre qualifies for clean, vegan labeling as a more transparently sourced vegetable protein-derived umami flavor solution. The solution can reduce salt usage in meats, snacks, and bread products; cover undesired tastes in meat-alternative offerings and enhance base taste stability and notes in sauces, stocks and bouillons. <i>Source: FoodIngredientsfirst</i>
New Product Launch		Spain's Libre Foods has unveiled a bacon alternative made from mushrooms. Bacon is said to be made entirely from natural ingredients, with 70% less fat, 52% fewer calories, and 18% less salt than pork bacon. <i>Source: Vegconomist</i>
Research Publication		The SaltSwitch smartphone app, which enables users to scan the bar code of a packaged food using their smartphone camera and receive an immediate, interpretive traffic light nutrition label on-screen alongside a list of healthier, lower-salt options in the same food category; and reduced-sodium salts (RSSs). <i>Source: JMIR Publications</i>
Research Publication		The addition of piperine to model solutions significantly increased the participants' saltiness perception, however, this result was not found when piperine was added to low-sodium soup and evaluated using TCATA. The results are contradictory as the model solutions and static scales found that piperine enhanced the saltiness perception. <i>Source: MDPI</i>
Research Publication		A method based on a reminder design and signal detection theory was used to evaluate the effects of cheddar cheese odor, meat odor, and monosodium glutamate (MSG) on the perceived saltiness and preference of three intensities of NaCl. <i>Source: PubMed</i>
Research Publication		14 peptides from <i>Ruditapes philippinarum</i> and 12 peptides from ham had saltiness enhancement effect with NaCl as determined by electronic tongues and sensory evaluation. EV, NGKET, LSERYP, AHSVRFY, and NRTF in ham as well as KEMQKN, TYLPVH, RGEPNND, AGAGPTP, and GPAGPAGPR in <i>Ruditapes philippinarum</i> had the best saltiness enhancement effect. <i>Source: Science Direct</i>



DRIVERS

Regulations		FDA noted that introduction of a voluntary symbol for "healthy" nutrient content claim, front-of-package labeling, and Dietary Guidance Statements on food labels, as well as establishing recommendations for nutrition labeling for online grocery shopping. <i>Source: HCPLive</i>
Regulations		The proposed rule complements the goals of the FDA's 2021 voluntary sodium reduction targets for processed, packaged, and prepared foods. The proposed rule, "Use of Salt Substitutes to Reduce the Sodium Content in Standardized Foods," should be published shortly in the Federal Register, after which the industry and public will have 120 days to comment. <i>Source: Food Processing</i>
Regulations		In 2021, WHO developed sodium content benchmarks across more than 60 F&B categories to facilitate industry-wide sodium reduction. The organization also encourages countries to implement its "Best Buy" interventions, a comprehensive approach to reducing sodium. <i>Source: FoodIngredientsfirst</i>
Regulations		FDA is proposing a rule to allow manufacturers to use salt substitutes in items with standards of identity that include salt. This rule would not require manufacturers to reformulate items but would instead give flexibility to reformulate those that make some of the 140 products — that have salt or brine included in their codified standards of identity. <i>Source: Fooddive</i>
Government Action		The United Arab Emirates (UAE) government has announced implementation guidelines for its National Nutrition Strategy 2022 – 2030, eyeing the 'virtual elimination' of trans fats in the local food supply as well as a 30% reduction in consumers' average salt intake. <i>Source: Food Navigator</i>
Government Action		Thailand has been considering implementation of salt tax for several years, however, they have shifted their focus to development of a more all-rounded solution to reduce sodium consumption, including product reformulation and innovation, amid continuing talk of a salt tax. <i>Source: Food Navigator</i>
Government Action		Town-level efforts to reduce salt intake in China have had mix results, say researchers, who argue that reduction strategies are going to take several years to trickle down. The Chinese government has set a target of 20% reduction in salt consumption in adults by 2030. <i>Source: Food Navigator</i>

Government Action



According to research by Action on Salt, a 6% reduction in the average salt content of bread would remove 926 metric tons of salt from UK diets, per year. The researchers suggested that a combination of reducing salt quantity, physical modification, sodium replacements and flavor enhancers is the best way to slash sodium in bread without sacrificing taste and leavening ability.

Source: [FoodIngredientsfirst](#)

SOLUTION PORTFOLIO – TECHNOLOGY RESEARCH & ADVISORY

IP Strategy	Technology Intelligence	Growth & Strategy
<p>How best can we proactively manage and monetise our technical knowhow / intellectual property?</p>	<p>How best can we keep abreast of technology trends, competitor activity and headwinds / tailwinds in our domain?</p>	<p>Which technologies do we invest in? How do we ensure quick wins? Speed to market?</p>
<ul style="list-style-type: none"> IP Portfolio Analysis 	<ul style="list-style-type: none"> Competitor Benchmarking 	<ul style="list-style-type: none"> R&D Strategy Roadmaps
<ul style="list-style-type: none"> IP Monetisation 	<ul style="list-style-type: none"> Tech / IP Landscapes 	<ul style="list-style-type: none"> Technology Scouting
<ul style="list-style-type: none"> IP Valuation 	<ul style="list-style-type: none"> Technology Watch 	<ul style="list-style-type: none"> Open Innovation
<ul style="list-style-type: none"> Prior Art Searches 	<ul style="list-style-type: none"> Market Analysis / Trends 	<ul style="list-style-type: none"> Product Development



GROWTH ADVISORY



INVESTMENT RESEARCH & ANALYTICS



VALUATION & FINANCIAL ADVISORY



TECHNOLOGY RESEARCH & ADVISORY



PROCUREMENT & SUPPLY CHAIN INTELLIGENCE

This material is exclusive property of Aranca. No part of this presentation may be used, shared, modified and/or disseminated without permission. All rights reserved.