GUIDELINE RECIPE

PIZZA TOMATO SAUCE TOPPING – SALT REDUCTION

with Saltwell®

- **Saltwell® is an all-natural reduced sodium sea salt that can be used to replace regular salt one for one in a variety of applications.**
- **Ideal for HFSS developments.**
- **Taste, appearance and functionality of regular salt.**

Globally, people are consuming too much salt, and it is important to reduce this intake where possible. In addition to HFSS regulations in the UK, Action on Salt, PHE, FSAI and WHO salt reduction targets are strong drivers for new developments. The use of Saltwell® in this recipe simply reduces sodium to improve the nutritional profile of whilst maintaining important functionality.

Recipe	Salt	Saltwell®
Ingredients / Raw Materials	%	%
Water	51.70	51.70
Tomato Puree	35.00	35.00
Rapeseed Oil	4.00	4.00
Red Wine Vinegar	2.80	2.80
*Empure® KJEL 100***	2.50	2.50
Salt	1.20	
Saltwell®		1.20
Dried Mixed Herbs	1.00	1.00
Garlic Puree	0.70	0.70
White Sugar	0.60	0.60
*4309 X-Tra Guard™ GF***	0.50	0.50
TOTAL	100.00	100.00

Processing Steps:

1. Add all ingredient to cooking vessel (Thermomix)
2. Stir whilst heating to 85°C
3. Hold to 2 minutes
4. Pour into suitable container and cool
5. Refrigerate until needed

Benefits and Characteristics:

Saltwell®'s distinctive grain, extracted from an underground sea in Chile's Atacama Desert naturally contains 35% less sodium than regular salt. It can be used to easily substitute salt at a 1:1 ratio without impacting functionality.

Varieties available:

- Regular (natural grain size with silicon dioxide for anti-caking)
- Microfine (smaller grain size)
- Natural (without anti-caking agent)

Application Photo:



Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

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Feb 2025

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Salt:

Water, Tomato Puree, Rapeseed Oil, Red Wine Vinegar, Potato Starch, Salt, Dried Mixed Herbs, Garlic Puree, Sugar, Rowan Berry Extract

Ingredient Declaration - Saltwell:

Water, Tomato Puree, Rapeseed Oil, Red Wine Vinegar, Potato Starch, Sea Salt or Salt, Dried Mixed Herbs, Garlic Puree, Sugar, Rowan Berry Extract

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Salt	Saltwell®
Energy kJ	320	320
Energy k Cal	77	77
Fat	4.2	4.2
Of which saturates	0.3	0.3
Carbohydrates	8.3	8.3
Of which Sugar	5.1	5.1
Fibre	1.7	1.7
Protein	1.7	1.7
Sodium	0.495	0.336
Equivalent as Salt	1.269	0.861
UK HFSS Score	4	2



Notes:

*** Also from The Healy Group:*

Empure® KJEL 100 – functional clean label - Potato Starch
X-Tra Guard™ – natural shelf-life extender – Rowan Berry Extract

Enquire with our team for more details.

*** X-Tra Guard™ is an extract of rowan berries that is naturally high in organic acids. As a result, care should be taken when determining the right level in the recipe by fully assessing the dosage. The levels in this recipe are a suggested starting point (recommended dosage from 2500 ppm to 5000 ppm on total recipe) for initial guidance only and manufacturers should satisfy themselves in their own developments to achieve the desired effects.*

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