



“Flavor is paramount. By cutting back to 1.5% salt, you can no longer make tasty bread. OneGrain is the ideal solution!”

Geert Voordijk, Voordijk Bakery, Ridderkerk



Suprasel®

Baker's Salt Mixture

2% dose of Suprasel OneGrain mineral salt results in 1.5% salt



MINERAL SALT
LESS SODIUM
GREAT TASTE

Since the start of 2014, all bakers in The Netherlands have been required to comply with the statutory standard of 1.5% salt to flour by weight. The question is how to make sure you can continue using the same recipes while still complying with the legal standard. Pieter Malleghrom and Geert Voordijk of Voordijk Bakery from Ridderkerk told us how they handled the situation.



Bread with 1.5% salt is just not pleasant to eat

"We started using Suprasel OneGrain mineral salt more than a year ago. We quite simply had to comply with the legal requirements" says Pieter Malleghrom, baker at Voordijk Bakery. "Before we started using Suprasel OneGrain, we first tried out 1.5% salt. It soon became clear that the bread was particularly tasteless. Above all the flavor of our undecorated bread was unacceptably poor. That is why we started testing Suprasel OneGrain."



A baker wants simplicity

When asked whether Suprasel OneGrain has affected the recipe, Pieter's reply was brief. "It is so easy to use that we are able to stick to the recipes we have used for years in our bakery. A 2% dose like we were used to means we can easily comply with the salt reduction laws. The use of this salt mixture has also had no influence whatsoever on the baking type."



Flavor is paramount at the bakery

Owner Geert Voordijk added to Pieter's words, saying, "the problem facing us was that bread with 1.5% salt is just not pleasant to eat. And within traditional bakeries, flavor is paramount. That after all is the reason why we only use the very best ingredients at our bakery, since they are the key to good-quality bread. Ingredients are one thing you should never try to save on!"



Tasty bread that complies with the legal standard

"Suprasel OneGrain mineral salt is slightly more expensive than regular baker's salt." Geert grabbed his calculator and did the sums. "The difference is a couple of cents per loaf, but it means you comply with the legal standards and you sell tasty bread. For me those two facts are worth a great deal."

Suprasel OneGrain mineral salt is a mineral salt consisting of 75% sodium salt and 22% potassium salt. The mixture also includes 3% natural flavorings. The product is entirely free from E-numbers and fulfils the requirements of the World Health Organization for using less sodium and more potassium in food. Just like traditional baker's salt, Suprasel OneGrain's B50 mineral salt also contains iodine.

Suprasel OneGrain Baker's Salt Mixture is an Nouryon (formerly known as AkzoNobel Specialty Chemicals) product