



## **Cheese Companies Work on Best Practices for Reducing Sodium** **January 24, 2011**

17 U.S. cheese companies have agreed to increase research and development efforts for reduced sodium cheeses. The companies met at an event hosted by the Innovation Center for U.S. Dairy to examine the challenges in developing new cheeses. The companies have agreed to work cooperatively in a pre-competitive stage in developing best practices in process and manufacturing control. The group has not adopted an industry-wide target for sodium reduction because each type of cheese must be treated differently. Reducing salt in cheese is difficult because it affects all aspects of the product from taste and texture to microbiological safety. The companies involved in the Best Practices Task Force on sodium reduction are Land O'Lakes, Bongards, Cargill, Chr. Hansen, Dairy Farmers of America, Davisco Foods, Foremost Farms, Glanbia, Great Lakes Cheese, Kraft Foods, Kroger, Lactalis, Leprino Foods, Marathon Cheese, Sargento, Schreiber Foods and V&V Supremo Foods.

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