

Industry innovation on show: Sodium reduction at IFT

By Caroline Scott-Thomas
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Food manufacturers continue to seek ways to cut sodium without sacrificing flavor - and ingredients companies continue to find innovative solutions. Caroline Scott-Thomas tracked down some interesting offerings at IFT.



[Sodium reduction](#) strategies are still top of mind for most major food manufacturers - but there's not a one-size-fits-all solution.

Among numerous options for sodium reduction being showcased at the recent IFT expo in New Orleans, FoodNavigator-USA spoke to the **US Dairy Export Council** about a whey permeate ingredient; **Innophos** about its calcium-based leavening phosphate for leavened baked goods; **Mizkan Americas** about its flavor-boosting vinegar; **Kikkoman** about soy sauce that doesn't taste like soy sauce; and **Spicetec** about using a combination of different solutions.