



 **NEOS**<sup>™</sup>

## SALP Replacer Acidulant

The zero aluminium alternative to sodium aluminium phosphate (SALP) that gives bakers the same high quality and consistent results.

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the **chemistry** behind baking

**KUDOS**   
BLENDS



# SALP Replacer Acidulant

Using revolutionary new chemical leavening technology, **NEOS™** delivers the most functional alternative to SALP, offering bakers an aluminium-free solution to chemical leavening.

SALP is known to give a fine, yet resilient crumb and a neutral taste profile. With our bakers and chemists working closely together, we've developed a leavening agent that mimics both the functional and organoleptic properties of SALP.

Regardless of application, **NEOS™** provides an aluminium-free solution that maintains product quality and brand appeal.

## Neutralising Values

**NEOS™** can be successfully used with either sodium bicarbonate or our **KODA™** Potassium Bicarbonate.

Product	Neutralising Value*	
	Sodium Bicarbonate	<b>KODA™</b> Potassium Bicarbonate
<b>NEOS™</b>	57	68

\*Parts of bicarbonate used with 100 parts of **NEOS™**

## Why Replace SALP?

In 2014, research linking aluminium consumption to Alzheimer's disease led to a change in European legislation, restricting the use of SALP in baked goods.

As more countries look to take a similar stance on the use of aluminium-based leavening agents, it is inevitable that more legislation will be put in place around the world.

Bakers that want to stay ahead of market trends and create healthier products can now manufacture high quality, aluminium-free baked goods using our SALP replacer acidulants.

Our team of highly skilled chemists and bakers are always on hand to support our customers in finding the right solutions for their bakery projects.



## Key Product Range Features

- Gives a fine, tender crumb structure and no grittiness.
- Ensures resilience and maintains end product handling characteristics.
- Maximises end product volume by mimicking the reaction profile of SALP.
- Gives a clean and neutral flavour profile in all baked goods.
- Gives an end product that appeals to health conscious consumers.
- Heat-activated for maximum consistency and process tolerance.

## Applications

**NEOS™** is suitable for a wide range of applications:

- Cakes
- Scones
- Doughnuts
- Hot plate goods
- Muffins
- Sponges
- Doughs
- Batters

We also offer an extensive range of complete baking powder blends for simple recipe formulation and production.

If you would like to learn more about our range of **NEOS™** acidulants, contact us at [info@kudosblends.com](mailto:info@kudosblends.com) or +44 (0)1299 271 333.

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