



 **PELLK**<sup>™</sup>

## Low-Sodium Baking Powders

A highly effective way to reduce sodium in chemically leavened products, while maintaining optimum appearance, taste, texture and shelf life.

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the **chemistry** behind baking

**KUDOS**   
BLENDS



# Low Sodium Baking Powders

Our industry-leading, low-sodium baking powders provide significant sodium reduction across all chemically leavened products, helping bakers create high-quality, healthier baked goods that deliver the texture, shelf life and appearance consumers desire.

To ensure bakers achieve exceptional results, our bakery-specific grade of potassium bicarbonate, **KODA™**, is used in our low sodium baking powders. Unlike traditional sodium reduction methods, **KODA™** ensures the taste of baked goods is maintained and enables added salt to remain in the recipe, which is often required for flavour and shelf life.

## The PELL™ K Baking Powders Range

By working closely with our customers to understand and overcome their bakery challenges, we have developed a range of low sodium blends suited to any bakery application or process, allowing manufacturers to achieve instant sodium reduction while preserving the quality of their product.

Products	Benefits
PELL™ K-Rise	A slow-acting blend that provides batter stability for consistent products
PELL™ K-Preservit	Brightens crumb colour and enhances the performance of preservatives
PELL™ K-Burst	A double-acting blend perfect for muffins and doughnuts
PELL™ Klassic	High-strength product suitable for multiple bakery applications
PELL™ K-NS	A zero sodium option

## Delivering Nutritional Balance

Our PELL™ K low sodium baking powders also contribute to dietary potassium, which is recognised as an essential yet under-consumed mineral.

Product	Sodium level (g/100g)	Potassium Level (g/100g)
Standard baking powder	18.5	0
PELL™ K-Rise	8.2	13.9
PELL™ K-NS	0	13.9

Kudos Blends Limited, Old Station Business Park, Cleobury Mortimer, Kidderminster, DY14 8SY, UK.

+44 (0)1299 271 333 [www.kudosblends.com](http://www.kudosblends.com)

For details of IP rights, including patents, see our website <https://kudosblends.com/ip-rights/>.



## Key Product Range Features

- Reduce sodium by up to 50% while maintaining taste, texture and quality
- Delivers a clean taste through the use of **KODA™** Potassium Bicarbonate
- Increases potassium to improve mineral balance for healthier baked goods
- Maximises product volume by optimising gas release during mixing, holding and baking
- Process-tolerant products minimise waste and improve consistency

## Applications

PELL™ K is suitable for a wide range of applications.

- Cakes
- Scones
- Doughnuts
- Chilled & frozen products
- Muffins
- Sponges
- Doughs
- Hot plate goods

For specific customer requirements, we can create bespoke blends to help you achieve your development goals.

To learn more about any of our product range or for help on your bakery project, contact us at [info@kudosblends.com](mailto:info@kudosblends.com) or +44 (0)1299 271 333.

