



 **NEOS™**

SALP Replacer Acidulant

The healthier alternative to sodium aluminium phosphate (SALP) that gives bakers the same high quality and consistent results with no aluminium.

the chemistry behind **healthier baking**

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NEOS™ SALP Replacer Acidulant

For bakers wishing to remove aluminium from their leavening system, **NEOS™**, our replacement for sodium aluminium phosphate (SALP) is the ideal choice.

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. Whether you are making sponges, biscuits, scones or cookies **NEOS™** provides an aluminium free solution that maintains product quality.

Neutralising Values

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

The following table tells you how much bicarbonate to use with 100 parts of **NEOS™** (known as the Neutralising Value)

| | Sodium Bicarbonate |  KODA™ |
|---|--------------------|--|
|  NEOS™ | 57 | 68 |

Why replace SALP?

Health conscious consumers are becoming more aware of the dietary risks associated with high levels of aluminium consumption. In 2014, research linking aluminium consumption to Alzheimer's disease led to a change in European legislation, eliminating the use of SALP in the majority of baked goods.

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

By using our SALP Replacer acidulants, those bakers that want to stay ahead of the market trends can now produce high quality, aluminium free products.

NEOS™ is one of our patent pending products. For more information, please refer to our IP rights section of our website.
<https://www.kudosblends.com/ip-rights/>



Why use **NEOS™**?

NEOS™ mimics all of the characteristics you'd expect from SALP:

- Gives a tender crumb with a fine cell structure and no grittiness.
- Ensures resilience and maintains end product handling characteristics.
- Maximises end product volume by mimicking the reaction profile of SALP.
- Imparts a clean and neutral flavour profile in all baked goods.
- Gives an end product that appeals to health conscious consumers.

Revolutionary new technology

Using revolutionary new chemical leavening technology, **NEOS™** has been carefully developed by our team of chemists.

We have considered the fundamental properties of gas release, batter and dough rheology, ingredient interactions and heat transfer to achieve a soft yet robust baked product with no aluminium.

Through this understanding, **NEOS™** has been developed to be the best alternative to sodium aluminium phosphate.

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