

Better
for You

Reduced Sodium Natural Cheese



Shown above: Reduced sodium classic shredded mozzarella

- Mild Cheddar
- Co-Jack
- Provolone
- Mozzarella

Taste without trade-offs

When formulating reduced sodium products, you want to be able to achieve acceptable flavor profiles without having to mask off flavors or give up a clean ingredient statement. Sargento reduced sodium natural cheese lets you create lower sodium products without flavor or label concerns. Although Sargento reduced sodium natural cheese has a sodium reduction of 25%, it does not contain salt replacers or flavor masking agents.

Our team of cheese experts and culinary product development specialists will collaborate with you to meet the consumer driven need for reduced sodium products. We'll help you formulate with the ideal variety and form of cheese you need to optimize end-product quality.

Learn more about our customizable cheese solutions and make your own Sargento ingredient at www.SargentoFoodIngredients.com



SARGENTO
Make it your ingredient.™



Reduced Sodium Natural Cheese



Available in everyone's favorite cheese varieties, reduced sodium cheeses make the perfect addition to salads, sandwiches, entrees, soups or meal kits. Sargento's reduced sodium cheeses have all the great taste and melting characteristics of their regular counterparts with 25% less sodium. Add them to your better-for-you products and delight your consumers.

Features

- Great taste and melt characteristics
- 25% less sodium
- Many varieties and forms (shreds, slice, diced, stick, cubes & string)
- Multiple applications
- Custom packaging
- Meets consumer demand for reduced sodium option
- Many flavor options

Consumer insight

Today's consumers are keenly aware of the link between diet and health. As a result, 64% of consumers say they're taking steps to improve the "healthiness" of their diets, according to the International Food Information Council. One of the ways consumers are looking to improve their diet is through the reduction of sodium. Americans consume far too much sodium—well above the RDA—and with national legislation pending to regulate sodium levels, manufacturers are looking for ways to reduce salt in their products.

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Sargento Foods is GFSI certified

Available Formats

- Portion Control—
Clear, white or printed film
(7 g - 12 oz)
- Duets® – 2 side by side
perforated pouches
- Bulk – 1 lb - 40 lb cases

Applications

- Appetizers/Dips
- Bread Bakery
- Entrees
- Proteins
- Salads
- Snacks
- Vegetables/Sides

Other Better-for-You products

The Sargento Better-for-You line also includes reduced fat natural cheeses. Our reduced fat cheeses are made with 2% milk and have a 33% fat reduction. You never have to compromise taste or texture with our Better-for-You items, and you can get them in the format and packaging you want.



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