

**TECH NEED**

## Seeking Solutions To Reduce Sodium Content In Food



### KEY INFORMATION

TECHNOLOGY CATEGORY:

Foods - Ingredients

Foods - Processes

TECHNOLOGY READINESS LEVEL (TRL): **TRL4 TO TRL9**

COUNTRY: **SINGAPORE**

ID NUMBER: **TN174480**

### BACKGROUND/DESCRIPTION

According to the Health Promotion Board (HPB) in Singapore, 90% of Singapore residents' consumption of sodium exceeds the daily recommended intake, with the average consumption at 3620 mg, nearly double of the recommended 2000 mg per day. As a result, one in six Singapore residents report health problems like hypertension and hypolipidaemia. In an effort to curb this, HPB launched the "Less Salt, More Taste" campaign in 2024 to encourage the food manufacturing and food service industry to change their recipes and add less salt and sauces, or switch to use lower-sodium alternatives for salt, sauces and seasonings.

Manufacturers are also encouraged to increase the supply of lower-sodium ingredients for the food service sector. Consumers are also encouraged to choose low sodium options, or use less salt in their home cooking. This sodium reduction strategy aims to reduce Singaporeans' sodium intake by 15% by 2026.

## TECHNOLOGY SPECIFICATION

In light of these, there is interest in seeking out technologies that can enable the food manufacturing and food service industry to reduce the sodium content of their products without compromising on quality. Non-exhaustively, the technology can come in the form of:

- Novel alternative salty or umami compounds that are low in sodium and affordable
- Salt processing methods that can increase the perception of saltiness to allow for less use of salt
- Food processing methods that can allow for reduced sodium content but enhance flavours

These technologies should be available for technology collaborations. The modes of technology collaborations are: R&D collaboration, IP licensing and acquisition. Suitable technologies can be placed as Technology Offers on the IPI portal, subject to internal curation and review.

## WHAT WE ARE NOT INTERESTED IN

- Commercially available solutions e.g. potassium chloride, monosodium glutamate
- Developed low-sodium products e.g. low-sodium biscuits
- Culinary or food formulation expertise

## PREFERRED BUSINESS MODEL

- Business Collaboration (Joint Venture)
- IP Acquisition
- Licensing
- R&D Collaboration