



White Cheddar Garlic Popcorn

Yeast extract for salt reduction

What is the impact of the Biospringer ingredient(s) used in this formula?

Springer® 2020 / 0 - MG -L

🔥 Dosage: 1.10 % (as consumed)

- Allows for a 35% salt reduction while maintaining the flavor profile

Ingredients:	Control	Test
Salt	26.37%	17.14%
Cheese Powder	25.05%	25.05%
Maltodextrin	11.55%	12.27%
Garlic Powder	9.89%	9.89%
Non-Fat Dry Milk Powder	7.69%	7.69%
Onion Powder	5.49%	5.49%
Buttermilk Powder	5.49%	5.49%
Butter Flavor	3.30%	3.30%
Parsley	2.20%	2.20%
Black Pepper	2.20%	2.20%
Lactic Acid	0.44%	0.60%
Natural Cheese Flavor	0.33%	0.33%
Potassium Chloride	-	1.21%
Springer® 2020 / 0 - MG -L	-	7.14 %
Total:	100.00%	100.00%
Preparation instructions:		
- Mix all ingredients together		
- Apply to popcorn at a usage rate of 15%		

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