



Food Science

PURDUE UNIVERSITY

“Sodium Reduction in Food: Effects on Processing, Safety, Taste and Perception”

Amid rising government pressure and consumer health concerns, food makers face the challenge of how to reduce sodium in foods, while addressing the costs of reformulation, food safety (salt keeps packaged foods fresh longer), and taste.

Wednesday, March 31, 2010

3:00-6:00 p.m.

Pfendler Hall Dean's Auditorium

3:10-3:50 p.m. Linda Kragt

Technical Services Manager, **Morton Salt**

"Salt Solutions - A Practical Guide to Sodium Reduction"

3:50-4:30 p.m. Skip Steward

Vice President, Global Food Safety, **ConAgra Foods**

"Potential Impact of Sodium Reduction on Control of Microbial Hazards"

4:30-5:10 p.m. Jenny Yueh-Ing Chang

Research & Development Scientist, **Campbell's Soup**

"Technical Aspects of Sodium Reduction in Foods"

5:10-5:50 p.m. Rick Mattes

Professor, **Purdue Department of Foods & Nutrition**

"Salt Taste and Concerns About Low Sodium Diets"

Symposium sponsor: Purdue Food Science Club