



Low Sodium Sea Salt in White Pan Bread

Report

to

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by

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METHODS

White pan bread was baked as pup loaves using 90 min fermentation according to AACCC International Method 10-10.03. Two low sodium sea salts (Ocean's Flavor Sea Salt 57-LSB and Ocean's Flavor Sea Salt 68-LSB) were used in place of regular salt (sodium chloride) in the formula.

RESULTS

Replacing regular salt with low sodium sea salt had no effect on the water absorption or mixing time of the dough. There were no noticeable differences in dough handling characteristics. The resulting bread had similar volume and crumb grain characteristics to the control bread containing regular salt.

Salt	Loaf Volume (cc) ^a	Crumb Grain Characteristics
Regular	916 a	Good
57-LSB	920 a	Similar to regular salt
68-LSB	915 a	Similar to regular salt

^a different letters indicate significant differences (p = 0.05)

SUMMARY

Replacing regular salt with low sodium salt did not affect the physical characteristics of the resulting bread.