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Sodium substitutes in Prato cheese: Impact on the physicochemical parameters, rheology aspects and sensory acceptance

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20 **Abstract**

21 The effect of the partial substitution of sodium chloride by salt substitutes on the
22 characteristics of Prato cheese was evaluated. Proximate composition, proteolysis,
23 sensory evaluation, melting capacity, and texture profile were analyzed during 45 days
24 of refrigerated storage. Prato cheese was salted in brine, replacing 40% of sodium
25 chloride by the following salt substitutes: KCl, Sub4salt[®], and Salona[™]. Although no
26 significant differences were observed in the physicochemical characteristics, pH,
27 proteolysis indexes, melting capacity, and texture profile, significant changes were
28 observed throughout the ripening time. A greater sodium reduction was observed in
29 cheeses salted in brine using KCl (28.16%) and Salona[™] (34.94%). The overall
30 acceptance of the reduced-sodium cheeses was similar to the control. The use of salt

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