Neoselarom in cooking / Bayer Products Limited.

Contributors

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neoselarom in cooking

Neoselarom may be used to enhance the flavour of most foods to which salt is generally added. The following list indicates the amount of Neoselarom to be used with various foods, and when it should be added for best results.

neoselarom

trade mark

Neoselarom is a sodium-free salt substitute and is obtainable in sprinkler drums of 2 oz.

Further copies of these instructions available on request.

food to be prepared

amount of neoselarom required

when to add neoselarom

Batter Biscuits 1 pinch per ½ lb. flour

Sieve with flour. Sieve with flour.

Bread

per ½ lb. flour

2 gm. (1 level teaspoonful, small)

Sieve with flour.

Fruit (Stewed)

Same proportion as salt 1 pinch per ½ lb. fruit

Should be present during entire simmering time.

Pancakes Pastry

1 pinch per ½ lb. flour 1 pinch per ½ lb. flour Sieve with flour. Sieve with flour.

Soups

Stews

Vegetables (fresh)t

2 gm. (1 level teaspoonful, small)

it liquid

per ½ pint liquid

2 gm. (1 level teaspoonful, small)

per ½ pint liquid

2 gm. (1 level teaspoonful, small)

per ½ pint liquid

Insert at onset of boiling time.

Insert at onset of boiling time.

Insert at onset of boiling

time.

tVegetables such as dried split peas do not cook satisfactorily with Neoselarom.

general notes

Fermentation and proofing time of bread doughs may be shortened when Neoselarom is added.

Sweetness of stewed fruits is enhanced when Neoselarom is used.

Slightly more Neoselarom may be added in cooking when the food is intended to be eaten cold, as the "saltiness" of the salt-substitute tends to lessen when food cools.

When added to already cooked foods, Neoselarom should be sprinkled very sparingly to obtain maximum flavour.

Neoselarom should not be added if sodium bicarbonate and baking powder are used in cooking.

Neoselarom contains no ammonium salts, and therefore no decomposition or smell of ammonia occurs even after prolonged boiling.

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