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Wild Wrack (*Ascophyllum nodosum*) – A replacement for salt (as sodium chloride) in bread products

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INTRODUCTION

FSA salt reduction targets for 2012 recommend 1g and 1.2g of salt/100g for bread and breads with additions respectively. This pilot study was conducted to explore the potential of using a whole food like seaweed to reduce levels of sodium in the bread products.

AIM

To evaluate the effect of Seagreens Human Food Quality Wild Wrack Seaweed (*Ascophyllum nodosum*) as a replacement for salt in bread products.

OBJECTIVES

- Incorporate *Ascophyllum nodosum* as a partial or complete substitute for salt in a selection of breads.
- Identify the preferred sample in each product category based on sensory and bake quality.
- Evaluate the suitability of different grades of the wrack for production of acceptable products.

METHODOLOGY

Coarse and fine grade Seagreens *Ascophyllum nodosum* inherently contain only 0.09g salt/g. They were incorporated separately into standard white and wholemeal bread recipes as 50:50 wrack:salt or 100% salt replacement (Table 1). This reduced the salt content of the loaves to 0.6g/100g and 0.09g/100g bread respectively. Controls (1.1g salt/100g loaf) were used for comparison.

For breads with additions i.e. sundried tomato and basil bread, only coarse wrack at 50% and 100% salt replacement were included (Table 2). The control samples had 1.3g salt/100g loaf.

Sliced samples with no butter were presented to 12 panellists for assessment of bake and sensory qualities. Panellists were asked to select the preferred sample under each category and provide feedback on the organoleptic properties of the bread.

RESULT

In wholemeal bread, samples containing 50:50 coarse wrack:salt were preferred (67%) followed by control (20%) and 50:50 fine wrack:salt (13%).

Similarly, for white bread, 75% of the panellists preferred samples containing 50:50 coarse wrack:salt; 17% preferred the samples with 50:50 fine wrack:salt and 8% preferred the control.

CONCLUSION

This study demonstrates for the first time that Seagreens *Ascophyllum nodosum* is a potential replacement for salt and can be used to achieve salt levels below the recommended limit specifically in breads with additions.

ACKNOWLEDGEMENT

The authors wish to thank Seagreens® Ltd for providing samples of *Ascophyllum nodosum* and Mr Chris Trueman for his baking skills.

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**Table 1: Formulation of white / wholemeal bread samples**

<table>
<thead>
<tr>
<th></th>
<th>Control</th>
<th>50:50 coarse</th>
<th>100% Coarse</th>
<th>50:50 fine</th>
<th>100% fine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>400g</td>
<td>400g</td>
<td>400g</td>
<td>400g</td>
<td>400g</td>
</tr>
<tr>
<td>Salt</td>
<td>5g</td>
<td>2.5g</td>
<td>0g</td>
<td>2.5g</td>
<td>0g</td>
</tr>
<tr>
<td>A.nodosum</td>
<td>0g</td>
<td>2.5g</td>
<td>5g</td>
<td>2.5g</td>
<td>5g</td>
</tr>
<tr>
<td>Sugar</td>
<td>5g</td>
<td>5g</td>
<td>5g</td>
<td>5g</td>
<td>5g</td>
</tr>
<tr>
<td>Water</td>
<td>250ml</td>
<td>250ml</td>
<td>250ml</td>
<td>250ml</td>
<td>250ml</td>
</tr>
</tbody>
</table>

**Table 2: Formulation of sundried tomato and basil bread**

<table>
<thead>
<tr>
<th></th>
<th>Control</th>
<th>Coarse 50:50</th>
<th>Coarse 100%</th>
<th>Fine 50:50</th>
<th>Fine 100%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>400g</td>
<td>400g</td>
<td>400g</td>
<td>400g</td>
<td>400g</td>
</tr>
<tr>
<td>Salt</td>
<td>5g</td>
<td>2.5g</td>
<td>0g</td>
<td>2.5g</td>
<td>0g</td>
</tr>
<tr>
<td>Sugar</td>
<td>5g</td>
<td>5g</td>
<td>5g</td>
<td>5g</td>
<td>5g</td>
</tr>
<tr>
<td>Sundried tomato paste</td>
<td>10g</td>
<td>10g</td>
<td>10g</td>
<td>250ml</td>
<td>250ml</td>
</tr>
<tr>
<td>Sundried tomatoes</td>
<td>25g</td>
<td>25g</td>
<td>25g</td>
<td>25g</td>
<td>25g</td>
</tr>
<tr>
<td>Basil</td>
<td>2.5g</td>
<td>2.5g</td>
<td>2.5g</td>
<td>2.5g</td>
<td>2.5g</td>
</tr>
</tbody>
</table>

Total salt replacement with wrack elicited some negative organoleptic attributes in terms of darker appearance of crumb, sea/fishy flavour and cardboard-like texture.

Sundried tomato and basil bread with 100% coarse wrack (0.3g salt/100g bread) was preferred by all panellists with no negative effect on bake and sensory quality.