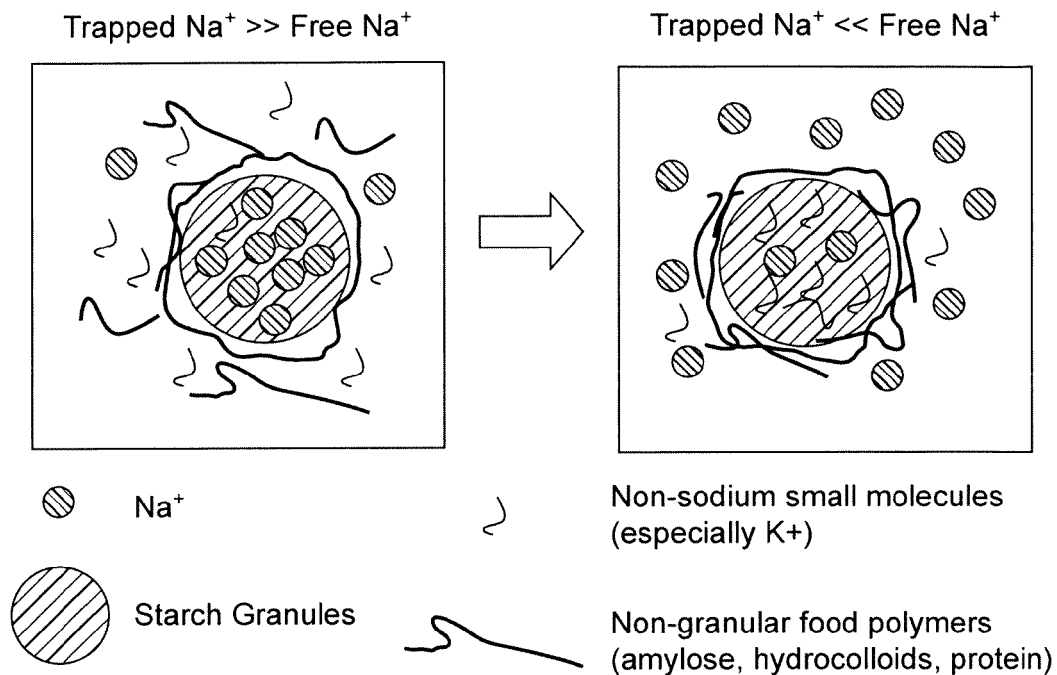
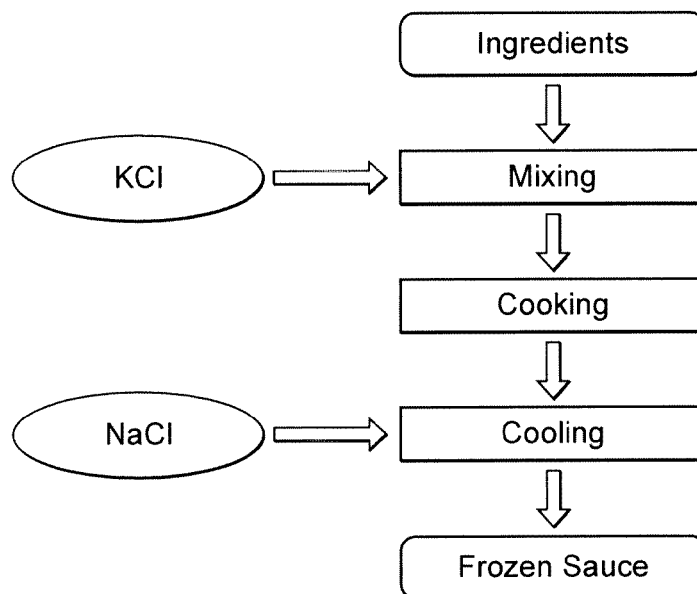


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Drawings comparing sodium bound and entrapped by polymerized starch during cooling and storage in prior art methods (left panel) to sodium not bound or entrapped by polymerized starch in embodiments of the present disclosure (right panel).

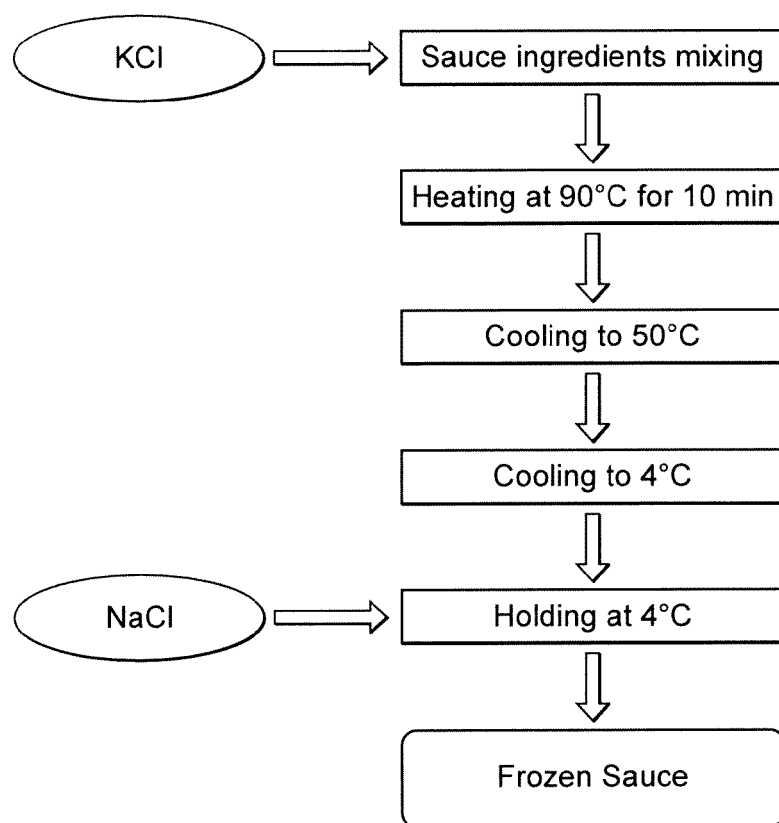
FIG. 1



Flowchart of a method for achieving improved saltiness perception by inhomogeneous salt distribution in an embodiment of the present disclosure.

FIG. 2

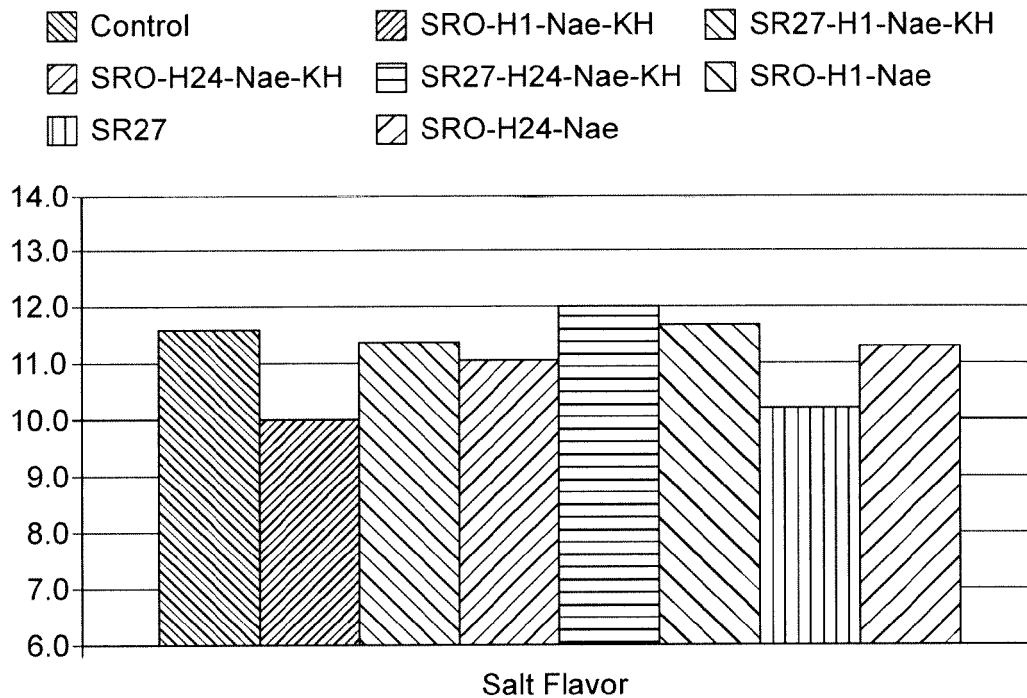
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Flowchart of test sauce preparation for experimental analysis of inhomogeneous sodium distribution.

FIG. 3

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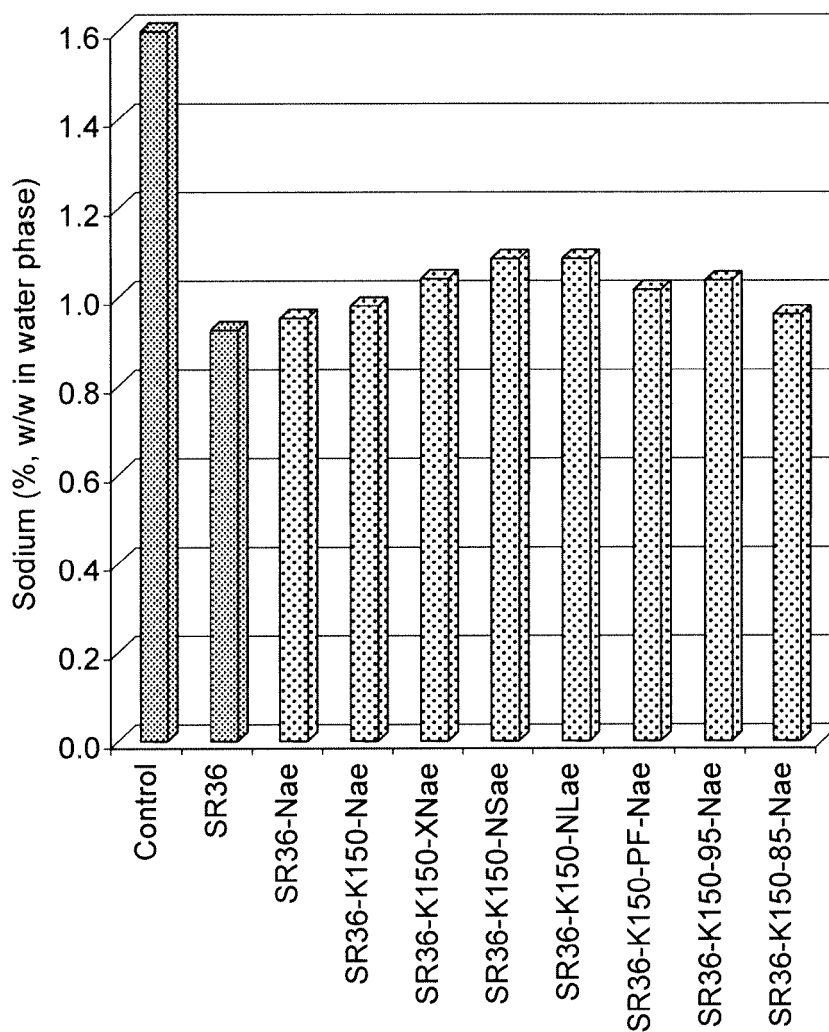


Code name	Processing variables tested
<i>Reference sauces</i>	
Control	Prototype sauce with regular KCl
SR27	Sodium reduction at 27% with regular KCl
<i>Test Sauces (sodium added at the end)</i>	
SR27-H24-Nae-KH	Sodium reduction at 27% hold 24h at 4°C with increased KCl
SR27-H1-Nae-KH	Sodium reduction at 27% hold 1h at 4°C with increased KCl
SR0-H24-Nae-KH	No sodium reduction, hold 24h at 4°C with increased KCl
SR0-H1-Nae-KH	No sodium reduction, hold 1h at 4°C with increased KCl
SR0-H24-Nae	No sodium reduction, hold 24h at 4°C with regular KCl
SR0-H1-Nae	No sodium reduction, hold 1h at 4°C with regular KCl

Sensory evaluation of test sauces prepared by adding sodium after cooking and low temperature storage (from left to right: Control, SR27, SR27-H24-Nae-KH, SR27-H1-Nae-KH, SRO-H24-Nae-KH, SRO-H1-Nae-KH, SRO-H24-Nae, and SRO-H1-Nae).

FIG. 4

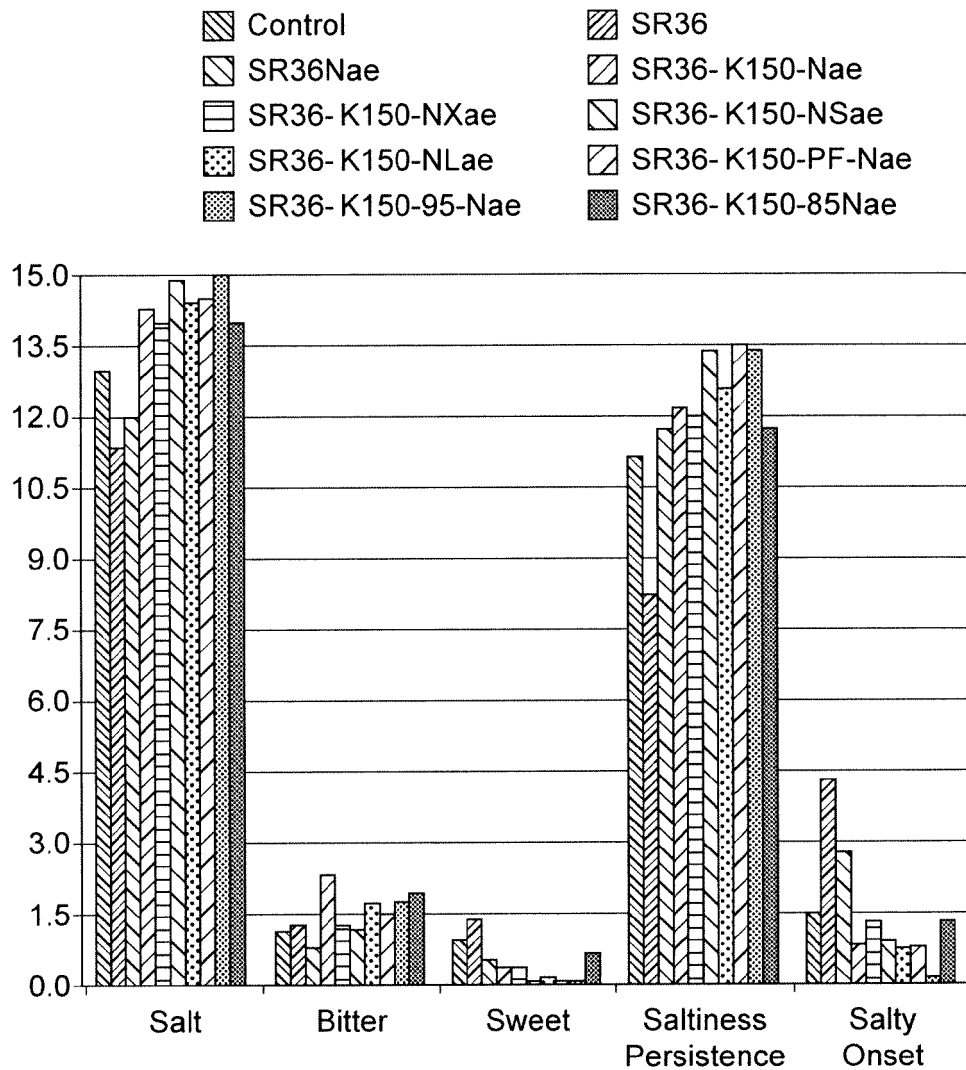
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Changes in available sodium in the aqueous phase of sauces under varied cooking

FIG. 5

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Changes in saltiness and other flavor profiles in sauces prepared under varied cooking conditions (from left to right for each characteristic: Control, SR36, SR36Nae, SR36-K150-Nae, SR36-K150-NXae, SR36-K150-NSae, SR36-K150-NLae, SR36-K150-PF-Nae, SR36-K150-95-Nae, and SR36-K150-85-Nae).

FIG. 6