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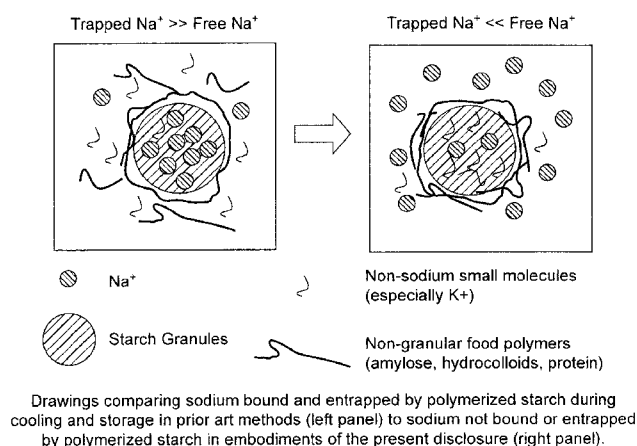


FIG. 1

(57) **Abstract:** A food composition comprises starch and sodium and enhances saltiness perception while maintaining good taste and texture. The sodium is added to the composition after a food polymer transition in which an insoluble starch gel is formed, and the food polymer has reduced affinity for sodium after the transition. As a result, the sodium is more in the aqueous phase of the composition rather than in the polymer phase. Distribution of the sodium more in the aqueous phase causes the sodium to be more available for saltiness perception when the composition is consumed relative to compositions in which the sodium is mainly in the polymer phase. Potassium chloride can be added before the food polymer transition and entrapped or bound by the food polymer to decrease the sodium affinity of the food polymer and also mask the off taste associated with high levels of potassium chloride.