MAKE A CLEAN SWAP_®

Our clean label salt solutions deliver great tasting, lower sodium mineral and sea salts for a healthier nutrition balance with the same functionality as regular salt.





PRODUCT APPLICATIONS

- Soups & Sauces
- Baked goods
- Meats
- Plant-based foods
- Dairy
- Snacks





CREATED BY NATURE.
NURTURED IN SCIENCE.

Contact us today to see how we can help.

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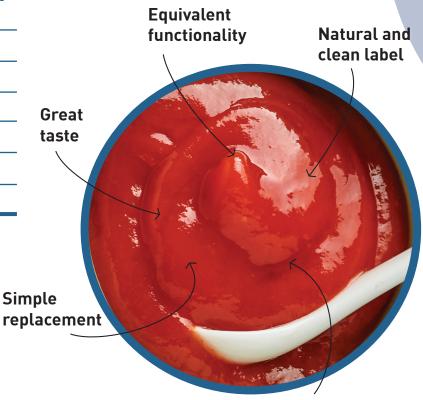




Application Example: Ketchup

Tomato Sauce	Control 29.6%	Salt for Life 29.6%
Tomato Paste	29.6%	29.6%
Vinegar	19.8%	19.8%
Sugar	16.9%	16.9%
Seasonings	1.7%	1.7%
Salt	2.4%	1.2%
Salt for Life®		1.2%
Total	100.0%	100.0%

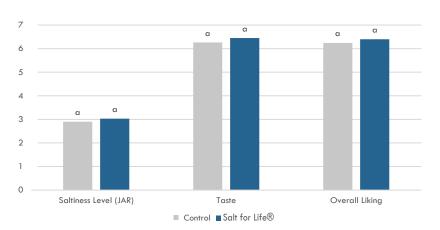
Recommended Usage: Salt for Life® and Beyond Sea Salt® are used as a 1:1 replacement of standard salt in the formula to reduce sodium while maintaining flavor, function and quality.



Up to 50% sodium reduction with more potassium

3rd Party Sensory Analysis

50% reduced sodium ketchup at taste parity with control



N=120 from wide demographic. Saltiness level JAR, 3 = Just About Right. Other attributes scored on a 9-point hedonic scale. Attributes with same superscript are not significantly different (P<0.05).

Typical Application Ranges

Soups and Sauces	0.25 - 1.25%
Baked Goods	0.40 - 0.70%
Meats	0.25 - 1.00%
Plant-Based Foods	0.25 - 1.00%
Dairy	0.25 - 0.75%
Snacks	0.50 - 1.50%