

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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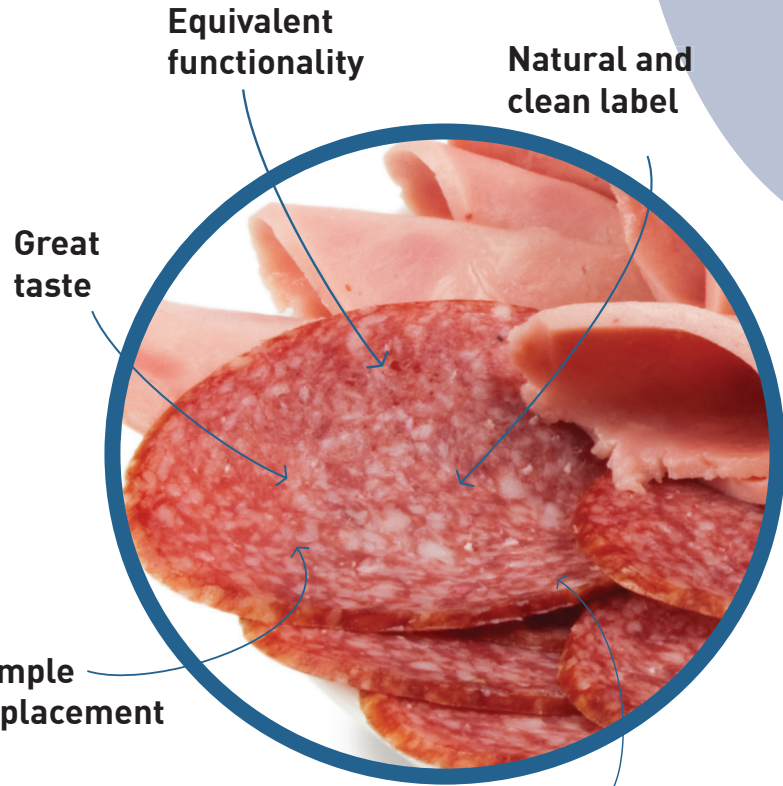
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Application Example: Pepperoni

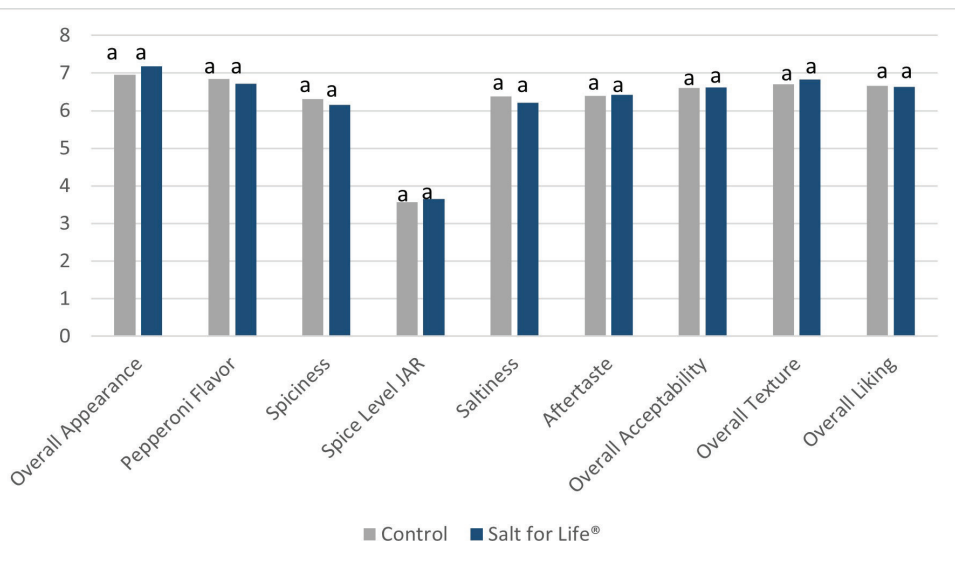
	Control	Salt for Life
Pork	61.000%	61.000%
Beef	32.412%	32.612%
Salt	4.100%	1.900%
Salt for Life®	---	2.000%
Curing Salt	0.225%	0.225%
Dextrose	0.440%	0.440%
Water	0.350%	0.350%
Spices	1.260%	1.260%
Garlic Powder	0.200%	0.200%
Oleoresin of Paprika	0.005%	0.005%
Citric Acid	0.005%	0.005%
Lactic Acid Starter Culture	0.003%	0.003%
Total	100.000%	100.000%

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.



3rd Party Sensory Analysis

50% less sodium pepperoni at taste parity with control



Up to 50% sodium reduction with more potassium

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%

N=95 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).