LOW SODIUM SALT 10-kg PE bag

Reduced Sodium; Bold Flavor Without Compromise

Low-Sodium Ingredient provides manufacturers Natural full Salty Flavor for high-quality prepared foods – without the high sodium content and without an aftertaste.

Salt of the Earth’s Low-Sodium Ingredient offers the perfect balance of sodium chloride – sourced from the azure waters of the Red Sea – and potassium chloride from the mineral-rich waters Dead Sea.

The Ideal Solution for Food-Category Positioning

With heightened awareness of hidden salt in processed foods, the propriety blended Low-Sodium Ingredient helps commercial producers reduce sodium anywhere from 28 to 66 percent while enhancing important trace minerals.

Low-Sodium Ingredient can be added to the food production process easily. It has a long shelf life, is highly heat-stable and has no preservatives.

Maintaining Peak Flavor in Food Applications

Here are just a few products that are perfect for Low-Sodium Ingredient:

- Meat and Sausages
- Breads and rolls
- Breakfast cereals
- Ready meals and side dishes
- Flatbreads and crackers
- Savory crisps and chips
- Pretzels and whole-grain snacks
- Nuts and seeds
- Tuna

With expert food science R&D, Salt of the Earth can also product tailor made Low-Sodium Formulation Solutions to Manufacturers’ Specific Needs.

Available for private label
### NUTRITION FACTS

**Per 100 grams**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Calories</td>
<td>1</td>
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<tr>
<td>Carbohydrates</td>
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<tr>
<td>Proteins</td>
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<tr>
<td>Fat</td>
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</tr>
<tr>
<td>Sodium</td>
<td>19</td>
</tr>
<tr>
<td>Potassium</td>
<td>26</td>
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