About Umamix
Salt of the Earth Umamix is a Natural Savory liquid Mixture of Vegetable-Extract Umami and Sea Salt.

With Umamix, you can soup up Formulations or Develop new ones bursting with flavor. You can use Umamix instead of, or in combination with regular granulated salt in almost any product. Umamix is packaged in easy-to-pour Containers and is Instantly Soluble. It is Vegan and holds high Kosher Certification.

- No artificial ingredients
- Kosher
- No MSG
- Gluten free
- No GMO
- Halal
- Vegan

Reduced-Sodium Labeling Made Easy
Umamix gives manufacturers a much simpler way both to label products “Reduced Sodium” and Nutritious, and to comply with the global salt reduction framework for cutting down sodium in processed foods.

The Following Studies Demonstrate Umamix’s Ability to Reduce Sodium Across a Broad Variety of Products

- How to reduce salt and MSG in savory pastry fillings?
- How to reduce salt and MSG in Frankfurter sausages?
- How to reduce salt in canned tuna?
- How to reduce salt in hamburgers?
- How to reduce salt in Hummus salad?
- How to reduce salt in mayonnaise?
- How to reduce salt in A Thousand Island dressing sauce?

Build or reinvent your product portfolio

Why Umamix is Better?
- Substantial Sodium Reduction - Up To 45%
- Retain Savory Flavor Profile
- Clean Label Solution
- Applicable to a Broad Variety of Products

All Natural Umami Essence
An Exceptional Mix of All-Natural, Powerful Umami Extract, Combined with Sea Salt, Which Allows Food Manufacturers to Significantly Reduce Sodium Quantities by Up To 45% Across a Broad Variety of Products – Without Compromising on Taste.
With Salt of the Earth’s inspiring Umamix and your innovation, your product lines can take on a whole new dimension—both in enhanced flavor and in reduced sodium.

Find out how easy it is to develop or extend your brand portfolio with high quality, versatile Salt of the Earth products; contact us today.

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>110</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>22</td>
</tr>
<tr>
<td>Proteins</td>
<td>5</td>
</tr>
<tr>
<td>Fat</td>
<td>0</td>
</tr>
<tr>
<td>Sodium</td>
<td>7</td>
</tr>
<tr>
<td>Potassium</td>
<td>1</td>
</tr>
<tr>
<td>Sugars</td>
<td>22</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0</td>
</tr>
</tbody>
</table>