

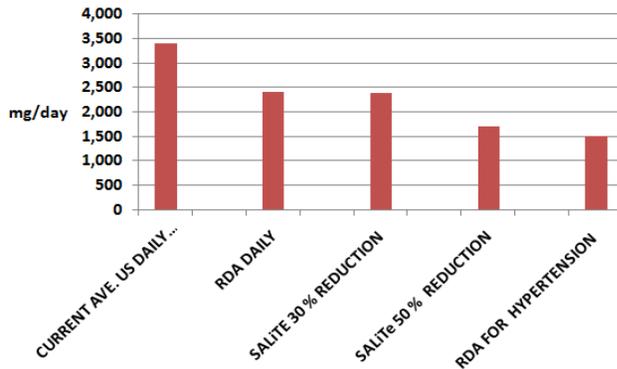


A NOVEL SAFE LOW-SODIUM SALT **Solution** **Salt reduction technology without salt substitutes**

What is “SALiTe™”? Innovative Micro Particle Technology.

SALiTe™ is a low sodium micron to sub-micron particle ingredient made from regular salt and a bulking agent; it is a powder that is produced by a novel patent pending process designed to produce micro particle sodium salt. It is a regular salt without substitutes such as potassium, magnesium salts, etc. Micro particles dissolve faster and perceived faster to reduce the concentration of salt in dry snacks where salt and spices are applied to the surface or coated on dry snacks.

SALT CONSUMPTION AND RDA (Recommended Daily Allowance), mg/day



S. K. Patil & Assoc. Brings to Market
Food Innovation

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Key Features: Can be co-blended with spices, flavors, colors and flow agents

Increases salt dispersion while enhancing salt sensation in the mouth

Stable in all topical applications while imparting increased shelf life

Key Benefits: Lower sodium equals improve health without sacrificing taste or flavor
 Meet RDA recommendations to reduce sodium by nutritional agencies

Particle size customization allows for flexibility in topical coatings

Examples: Table salt, fries, chips, snacks, pretzels, crackers, baked goods, popcorn, etc.

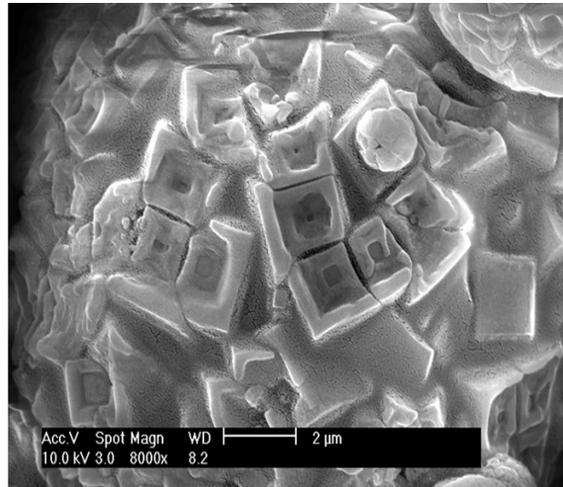
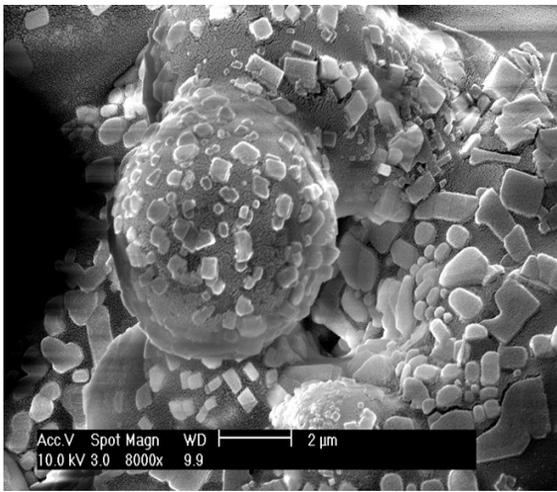


SALiTe®™ Technology

Our novel technology “SALiTe™” product is a food-grade, white powder made with all GRAS ingredients. It is excellent 1:1 replacement for regular salt in table top, dry snacks such as potato/corn chips, pop corn, french fry, and many other snacks that have salt in spice mixes for surface applications. The reduction effect is a 25 % to as much as 50+% sodium reduction depending on the food substrate. SALiTe™ does not impart a typical bitter taste of most low sodium salt products like one experience with current substitutes such as calcium, potassium or magnesium salts used in this technology.

25 % NaCl, 8000×, bar = 2 μm (2000 nm)

75 % NaCl, 8000x, bar = 2 μm (2000nm)



Regular salt is not readily soluble in saliva because of its high density and large particles size. When these particles are sprinkled on foods for immediate consumption or during further processing, they provide low intensity long lasting spotty salty taste. SALiTe™ delivers a much improved dissolution providing equal salty taste as table-top salt by a significant reduction of salt particles to micron to sub micron particle size, resulting in a significant lowering of sodium intake with the effect of normal salting on topical applications.

United States: Patent Pending - (LOW-SODIUM SALT COMPOSITIONS)

USPTO Application Number 12/879,489



**S. K. Patil & Assoc. Inc Brings to Market -Food Innovation
Through “Wellness Solutions”**

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