



Reduced Sodium Sea Salt



“ A superb alternative to ordinary salt, this reduced sodium sea salt has a rounded, natural taste without bitterness – and it’s Vegetarian Society Approved. ”

- Vanessa Brown, Head of Business and Catering Services, The Vegetarian Society.

IT'S ALL ABOUT THE FLAVOUR..!

The Leading choice amongst food manufacturers

Since 1999, The Low Sodium Sea Salt Company’s sole focus has been to drive down sodium levels across the total food industry. Today our facilities in the UK and North America, supply clients across the total food spectrum: from global food brands and major private label food manufacturers, to progressive healthier product food manufacturers, in several continents.

SOLO® is a patented 60% sodium-reduced sea salt containing three essential minerals ‘in near perfect proportions’, according to independent UK health professionals: sodium, magnesium and potassium.

Available in 3 formats:



Original:

60% less sodium, but all the functionality and flavour, preferred by food manufacturers. Packed in 25 kg bags and individual serving sachets for cafeteria and table use (customised design available)



Brining Salt:

30% less sodium, nitrite inclusive, packed to suit customers batch size



30% reduced sodium sea salt, fortified with iodine. All the functionality and flavour of regular sea salt at a highly economical price. A low cost way for manufacturers and foodservice companies to achieve significant sodium reduction targets. Packed in 20kg bags, 3kg plastic pails and individual sachets. Also available in 400g retail packs (rsp 99p) for consumers interested in making the transition from regular salt without paying significantly more.



Don't get stuck at the lights: how to turn RED to AMBER or GREEN!

Like many companies, you might already have started to explore the first steps in a sodium reduction programme. But then you hit some major problems: taste and functionality... So how can you halve your salt?

Here are some examples:



The Big Prawn Company:

The natural salt content of shellfish makes it difficult to further process without exceeding recommended sodium targets. Using SOLO® enables us to add flavour to our brined and pre-brined shellfish range without excessive saltiness but whilst still achieving the product life we require.



Freedom Cereals Ltd.

Using SOLO® allowed us to produce our cereal with 6 times less salt than comparable products, but without any loss in taste. In addition, its high magnesium content opened the door to several important health claims, relating to energy and fatigue.



Skinny Lizzie sausages:

A tasty, low fat, low calorie sausage that tastes like 'real' full fat version, using SOLO® in the mix adds even more nutritional value and fits in perfectly with the company's healthy ethos.



HOPO Healthy Snacks Ltd:

Sea Salted roasted peanuts, chilli salted roasted peanuts, dry roast peanuts, sea salted cashews, sea salted popcorn... Using SOLO® instead of ordinary salt means these products contain 60% less sodium than regular salted products, but with no compromise in appearance or flavour.