

Product - Salaris

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## THE SOLUTION

Salaris patented<sup>1</sup> technology is able to achieve the same saltiness of traditional salt with half of the sodium, by reducing the size of regular salt particles thereby increasing the surface area that is touching the tongue. Due to the size of the nano-particles, it dissolves virtually immediately, delivering a higher sense of saltiness with less salt. MicroSalt® has less sodium per unit volume than an equivalent unit volume of traditional sodium chloride.

MicroSalt® is perfect for dry topical applications like chips, tortilla chips, nuts, crackers, popcorn and many other snacks. The Salaris MicroSalt® tastes exactly like salt because it is salt.

1- MicroSalt® is manufactured under US Patent # 8,900,650 B1 entitled: "Low Sodium Salt Compositions" and/or Patent Pending #16/535,703 entitled: "Improved Low Sodium Salt Composition"



## MicroSalt® Key Features

- The great taste of natural salt - because that's what it is.
- Works for any surface application.
- Helps foods comply with National Academies of Sciences & voluntary draft USDA guidelines to reduce sodium intake.
- Improved product adhesion due to the micro-size of the salt particles.
- A fast and easy fix for reducing salt in your products.
- Non-GMO, all Natural.
- A brilliant manufacturing process makes our taste buds recognize MicroSalt® as over twice as salty as table salt, so you can use a lot less.
- Kosher.
- Increased compactness, stability and shelf life for improved storage and lower shipping costs than table salt.
- No added salt substitutes, no bitter aftertaste.
- Up to 50% less sodium by weight. Reduces sodium intake without compromising flavor.
- Gluten Free.