

MEDITERRANEAN UMAMI

5-KG

Natural Mediterranean Umami
The Taste To Reduce Sodium



Why Mediterranean Umami is Better?

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



All Natural Mediterranean Umami

An Exceptional Mix of All-Natural, Powerful Mediterranean 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.



About Mediterranean Umami

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

With Mediterranean Umami, you can soup up Formulations or Develop new ones bursting with flavor. You can use Mediterranean Umami instead of, or in combination with regular granulated salt in almost any product.

Mediterranean Umami is packaged in easy-to-pour Containers and is Instantly Soluble. It is Vegan and holds high Kosher Certification.

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

Reduced-Sodium Labeling Made Easy

Mediterranean Umami 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 Mediterranean Umami’s Ability to Reduce Sodium Across a Broad Variety of Products

- How to reduce salt in rich tomato soup?
- How to reduce salt in vegetarian chicken nuggets?
- 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?
- How to reduce salt AND sugar in Ketchup?
- How to reduce salt AND sugar in Thousand Island dressing?

Sodium reduction with supercharged flavor?

Article: [Mission impossible is achieved thanks to Mediterranean Umami.](#)

Build or reinvent your product portfolio

With Salt of the Earth’s inspiring Mediterranean Umami 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



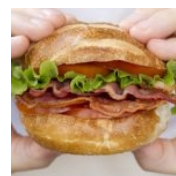
What is Umami? What is the definition of umami? and What is the relation between Salt, Salt reduction and Umami?...[Read more](#)



Kellogg school of management research showed umami Mediterranean is effective in replacing salt...[Read more >](#)



Less Sodium for Plant Based Meat Analogs – Vegetarian Meat Alternatives...[Read more >](#)



The company collaborated with leading meat companies to meet sodium-reduction regulations in several types of meat products...[Read more >](#)



How to reduce sodium and keep the taste New Sodium Reduction Application for Canned Fish...[Read more >](#)

The all-around ingredient

The all-around ingredient Mediterranean Umami is an ideal ingredient for a broad range of products across a range of categories, including:

- **Tomato-based foods, such as pasta and pizza sauces**
- **Meat and poultry**
- **Soups and soup mixes**
- **Soft cheeses**
- **Prepared salads, salad dressings and condiments**
- **Snacks**
- **Tuna**
- **More**



NUTRITION FACTS

Per 100 grams

Nutrient	Value
Calories	110
Carbohydrates	22
Proteins	5
Fat	0
Sodium	7
Potassium	1
Sugars	22
Saturated Fat	0
Cholesterol	0



**BUSINESS OPPORTUNITY
CUSTOMER SERVICE**

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