

## TECH OFFER

### Low Sodium Salt Naturally Extracted From Rice



#### KEY INFORMATION

TECHNOLOGY CATEGORY:

Sustainability - Food Security

Foods - Ingredients

TECHNOLOGY READINESS LEVEL (TRL): **TRL9**

COUNTRY: **SOUTH KOREA**

ID NUMBER: **TO175333**

#### OVERVIEW

Globally, the average daily salt intake is 10.8g—more than twice the WHO’s recommended limit—leading to widespread health issues. In Singapore, 90% of residents consume nearly double the recommended sodium intake, contributing to prevalent health concerns like hypertension and dyslipidemia.

Reducing sodium intake is a cost-effective way to enhance public health. However, simply lowering salt content arbitrarily can result in an unacceptably bland taste and compromised flavor stability. Potassium chloride (KCl) is commonly used as a salt substitute, but it has a bitter aftertaste and poses potential health risks, particularly for individuals with kidney disease or those on specific medications.

This technology aims to reduce sodium intake by using a natural low sodium rice umami extract, developed using advanced sodium reduction technology without MSG or alternatives(KCl). This innovative approach amplifies the salty taste sensation, and ensures the natural umami of rice is extracted to its fullest potential.

As a result, this technology produces low sodium salt that enhances flavor while promoting healthier consumption by reducing sodium intake without compromising taste.

## TECHNOLOGY FEATURES & SPECIFICATIONS

- 80% Lower Sodium Content Compared to Regular Salt
  - Sodium content in regular salt: 38,758 mg per 100g
  - Sodium content in Low-Sodium Rice Salt: 7,391 mg per 100g
- Fine-Powderization Technology
  - Utilizing optimized data-driven processing, the technology increases the surface area of salt particles that come into contact with taste buds, enhancing solubility and delivering a clean salty taste perception with less sodium.
- Natural Umami Extracted from Korean Rice
  - Through advanced extraction technology, a deep, toasty umami flavor is naturally derived from Korean rice. Free from artificial flavors and additives, this enhances the depth and richness of dishes with a clean, natural taste.

Two other natural salt alternatives are available:

- Wasabi salt made from Korean wasabi leaves cultivated with eco-friendly method
  - 65% Lower Sodium Content Compared to Regular Salt (3,737mg sodium per 100g)
- Shrimp salt made from Korean wild shrimp
  - 73% Lower Sodium Content Compared to Regular (10,524mg sodium per 100g)

## POTENTIAL APPLICATIONS

The Low-Sodium Rice Salt is designed for both B2C and B2B markets, offering a wide range of applications across different industries.

B2C Applications :

- Premium table salt in high-end grocery stores and department stores.

B2B Applications :

- Salt pack for meal kits, ready-to-drink (RTD) products, and home meal replacement (HMR) finished products.
- Utilized as a low-sodium seasoning for healthy snacks.
- Incorporation into fine dining and restaurant menus, enhancing dishes with its low-sodium content and natural umami flavor.

## UNIQUE VALUE PROPOSITION

Replacing regular salt with this technology will allow consumers to enjoy their food with full flavour and reduced sodium intake, unlike other sodium reduction alternatives like MSG or KCl.