

Salt for Life[®] is Revolutionary Salt



Potassium Enrichment



Global Solution



Sodium Reduction



No Taste Difference



Same Functionality as Salt



Clean Label



Cost Effective



1:1 Replacement

Sample Applications

Meat & Poultry

Fresh meats and poultry are naturally low in sodium, however, processed meats and poultry require the addition of salts or phosphates to improve functionality and flavor. Potassium salt functions the same as salt to bind proteins together, inhibit microbial growth by decreasing water activity and increase water-binding capacity improving texture, tenderness and palatability of meat all while reducing sodium.

Cheese & Dairy

Reducing sodium in natural cheeses, processed cheeses, and other dairy products typically presents challenges in maintaining taste and functionality. Potassium salt can contribute to the flavor of cheese and play an important role in other functional properties including texture and shelf life, when salt is removed.

Bakery & Snacks

Grain-based products have been identified as the largest contributor of sodium to our diets. In baked goods, the most significant source of sodium is the added salt which not only adds flavor but serves a functional purpose. Replacing a portion of the salt with potassium salt will provide the same functionality as salt by strengthening the gluten structure, regulating yeast development and limiting microbial activity.

Soups & Sauces

Salt is primarily used to enhance flavor in soups, sauces and gravies. This food category contributes a disproportionate amount of sodium to our diets. It has historically been difficult to reduce the amount of salt in soups, sauces and gravies, but replacing some salt with potassium salt can maintain the desired flavor profile.



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