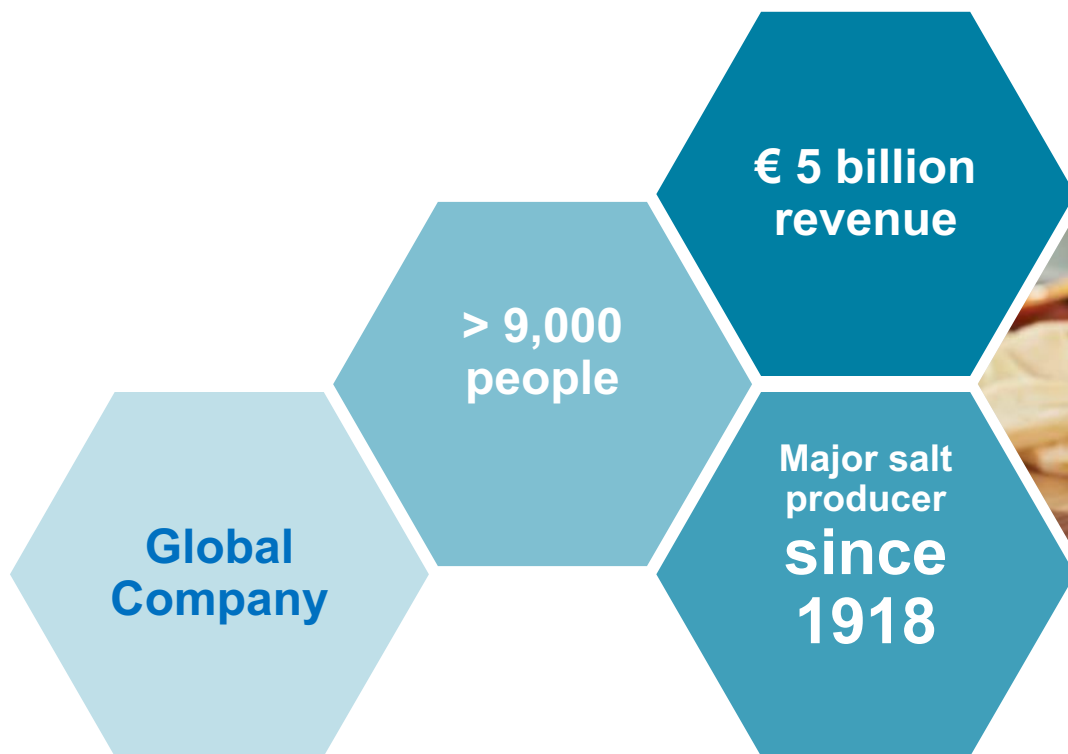


# **Suprasel OneGrain® Process for the preparation of low sodium salt**

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AkzoNobel Specialty Chemicals**

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Sanal® Suprasel®

# Sustainability core value of AkzoNobel

**AkzoNobel**  
number 1 – Dow Jones Sustainability  
Index 2012, 2013, 2014, 2015, 2017

**AkzoNobel ambition**  
20% eco-premium solutions

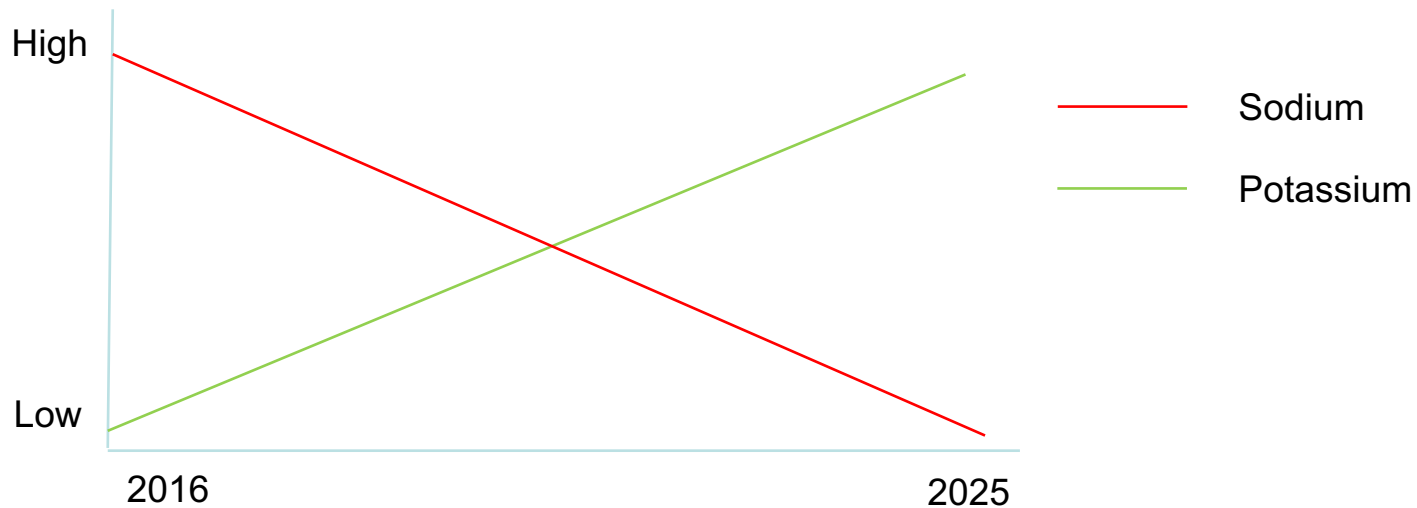


# Why Sodium reduction



Global guidelines issued by the WHO:

Adults should consume less than 5 grams of salt and at least 3,5 grams of potassium per day



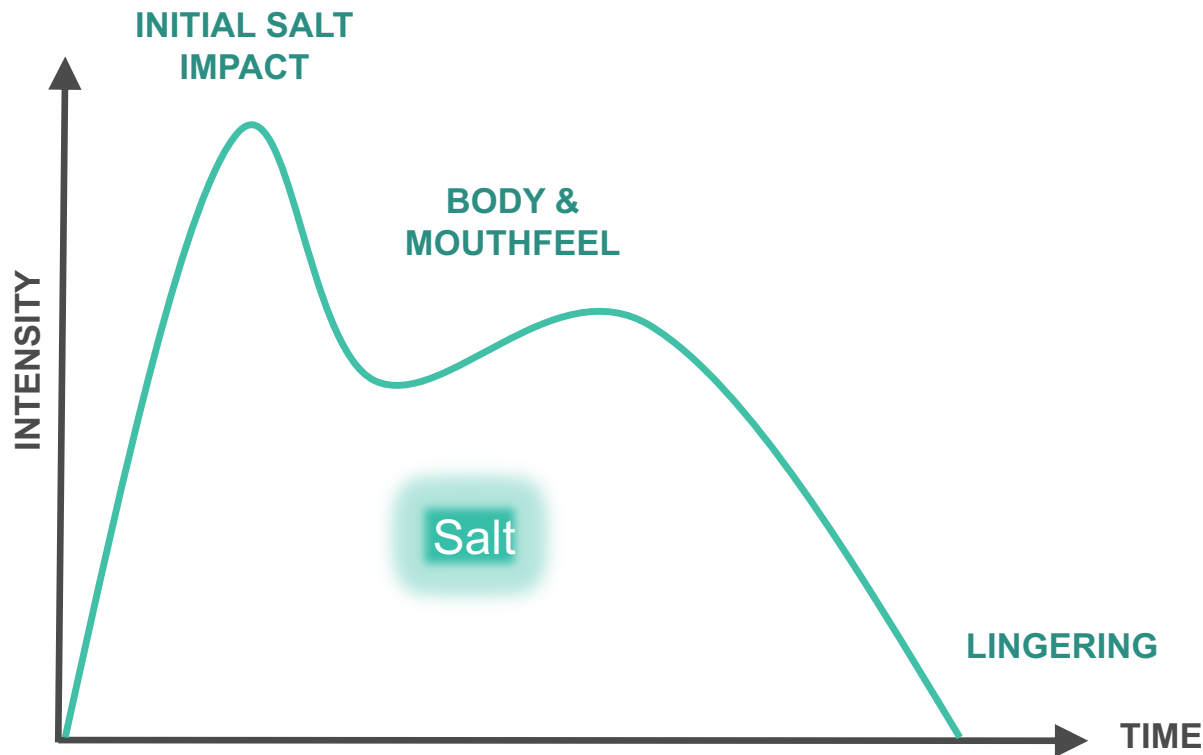


## What is OneGrain® Low Sodium Salt?



## Taste: Salt Curve

OneGrain® contains the **optimal balance** of sodium salt, potassium salt and natural flavor. The flavor brings back the salty taste while **masking** the negative taste of the potassium salt.

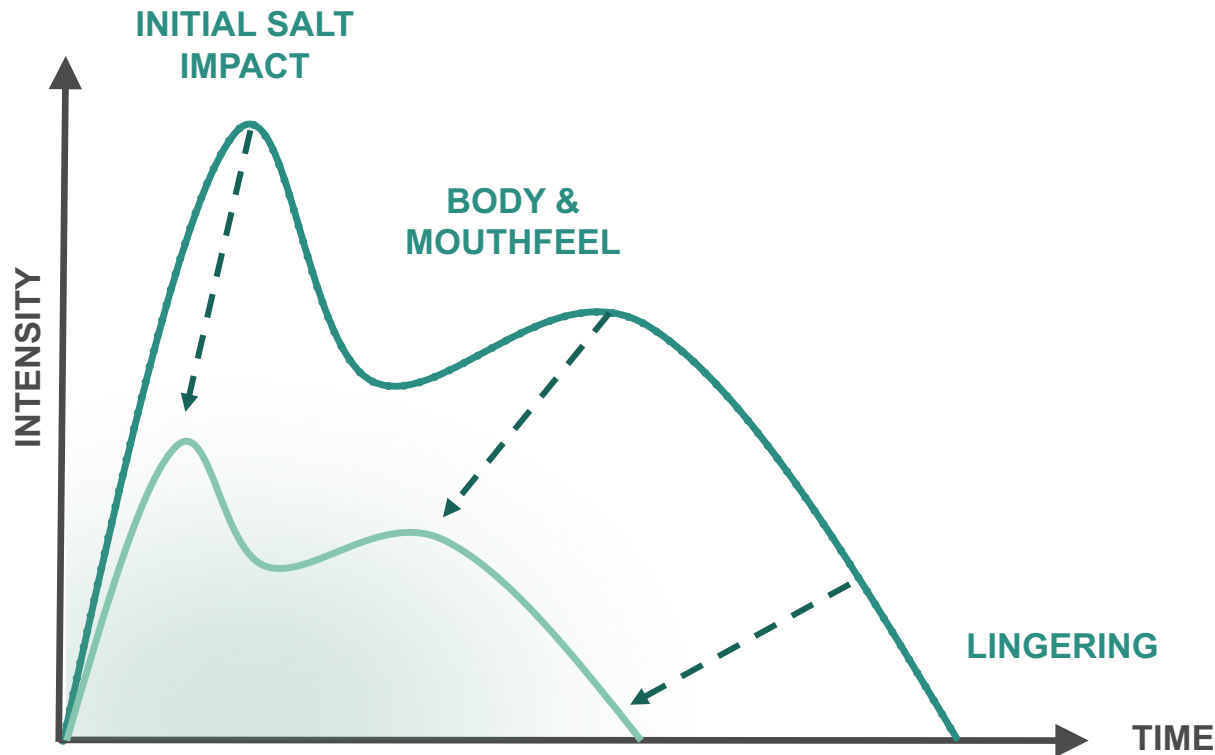


Suprasel®



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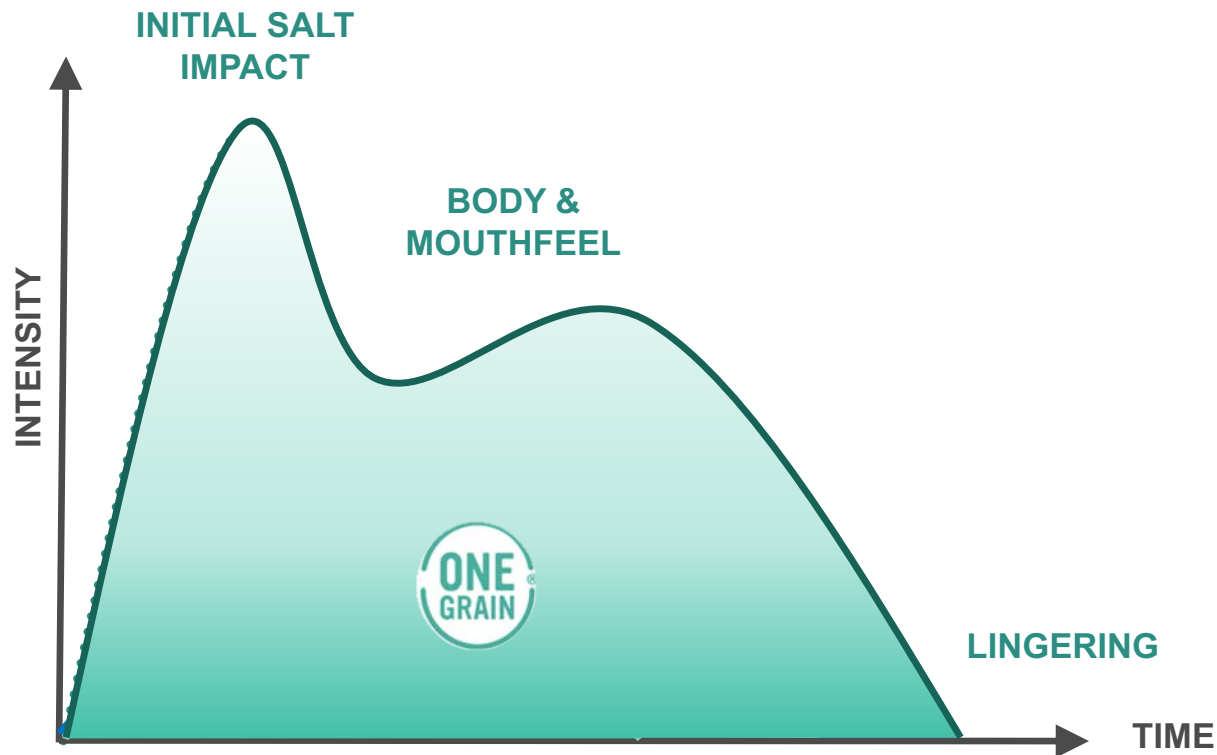


Suprasel®



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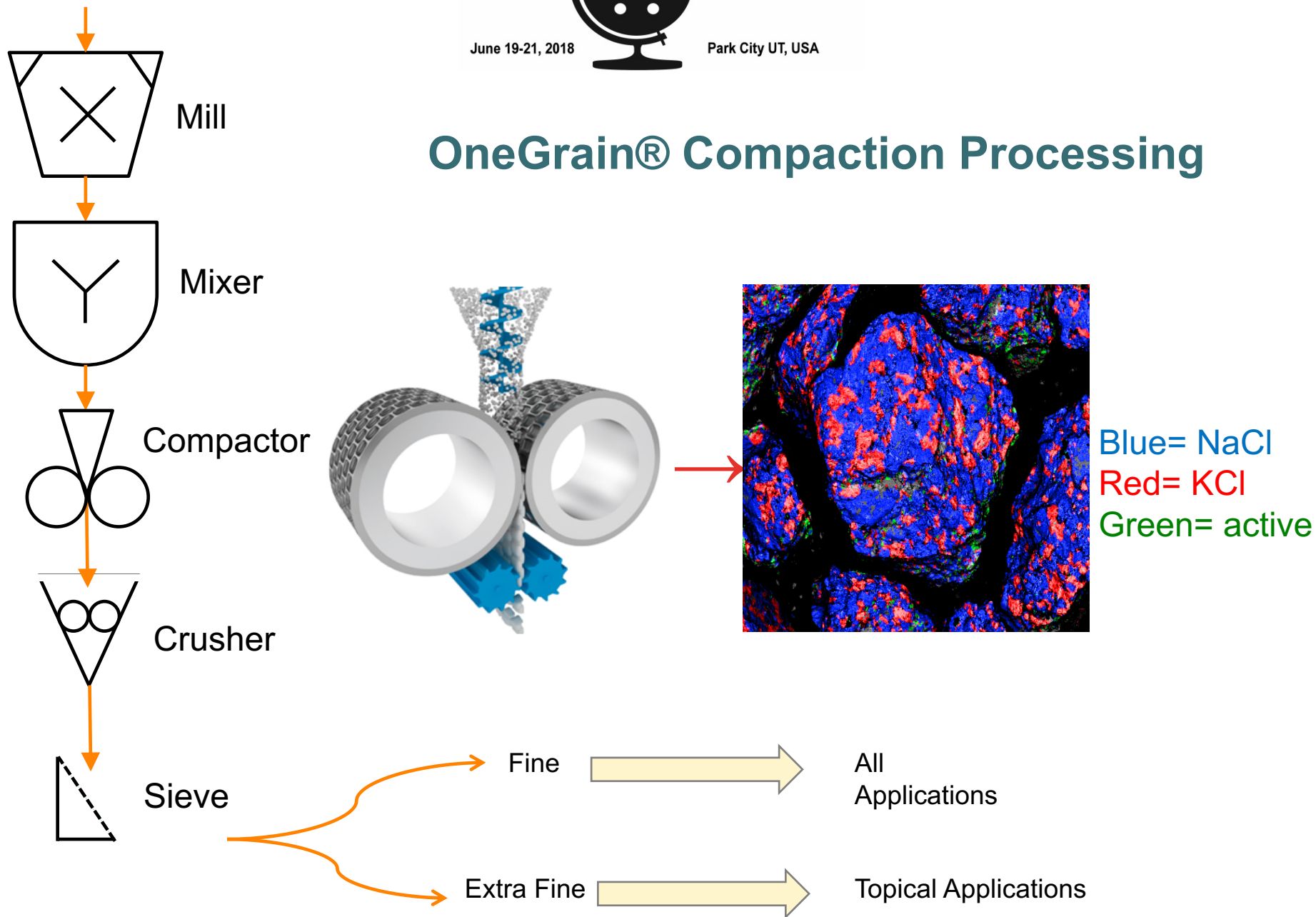


Suprasel®





## OneGrain® Compaction Processing



# Value propositions possibilities in Food:

- Generic delivery system for flavors
  - Potassium chloride with taste like sodium chloride
- Free flowing flavor without Free Flowing Aid and anti-caking
- Dust Free & Free Flowing flavor
- Controlled Release System
- Flavors Fortified with:
  - Iodine / Iron / Vitamins
- Homogenous distribution of traces in a blend for topical applications
- Sugar & Salt Compacting
- Compacting can keep elements together that would normally not stay

# Opportunities bigger than only low sodium in food.....



## Food Multi Nationals who love OneGrain® low sodium Salt





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