Pure Health & Earth



ORIGIN IN

FOR SODIUM REDUCTION IN MEAT, FISH & ALTERNATIVES

SODIUM SUBSTITUTION UP TO 50% POSSIBLE MAGNESIUM ENRICHMENT TEXTURE IMPROVEMENT TASTE ENHANCEMENT

Your natural source of purity

53°12'15883"N 6°8358797"E

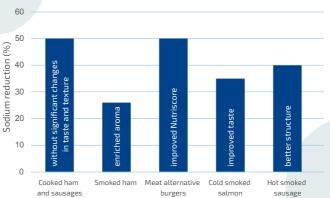


Meat, Fish & Alternatives

The application of Pure Health & Earth's magnesium chloride in the processing of meat, fish and meat & fish alternatives is an innovative solution to help you develop a healthier product with up to 50% lower sodium content, enriched with magnesium. It can be easily applied in brine solutions or mixed with regular salt (sodium chloride).

Partial replacement of sodium chloride with magnesium chloride can result in significant salt reduction without loss of taste. Conservational properties are not being affected whereas notable improvements in texture are being realized.

Adding Pure Health & Earth's magnesium chloride to your recipe will enable you to lower sodium content while maintaining all traditional benefits whilst keeping on track with all current health developments, such as the absolute need to reduce sodium intake.



Feasible sodium reduction per product

Discover the potential with Pure Health & Earth's minerals, available in various forms to cater to diverse applications. We provide comprehensive application support to help you maximize the benefits of incorporating magnesium chloride into your products.

MgCl₂ food crystals (99% pure) is a pure magnesium chloride hexahydrate (MgCl₂.6H₂O) and is available in 25 kg bags and 1000 kg big bags.

For more information on the possibilities of using Pure, Health & Earth's magnesium chloride please contact us at:

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