



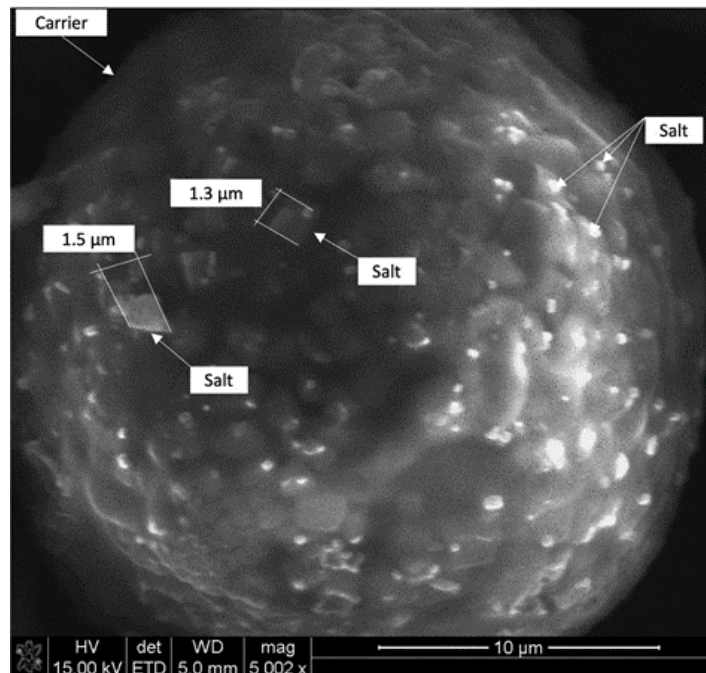
Salarium Files Additional Patent for MicroSalt®
Improved low-sodium salt with enhanced product adhesion

For Immediate Release

West Palm Beach, Florida & London, U.K. / August 9th, 2019 / Salarium, the developer and manufacturer of a remarkable new low-sodium salt called MicroSalt®, announces today that it has filed an additional patent application #16/535,703 for MicroSalt® entitled "Improved Low Sodium Salt Composition."

The application is directed to an improved low-sodium salt that attaches to a bulk carrier with enhanced electrostatic force, to help improve adhesion to a variety of food surfaces.

[MicroSalt®](#) is a proprietary salt made with micron-size salt particles that dissolve in the mouth significantly faster than regular salt, delivering an increased sensation of saltiness with much less salt, and as a result approximately 50% less sodium.



*Electron micrograph of new MicroSalt® crystals.
Source: Salarium Ltd.*

Victor Hugo Manzanilla, CEO of Salarium said, "In addition to MicroSalt® current [disruptive technology](#) which helps consumers reduce sodium consumption, we have taken a step forward to help solve a critical challenge for snack manufacturers: salt adhesion to their food during shipping and display."

Snack food manufacturers have continued to face major problems with inconsistent flavor and product waste, possibly losing loyal customers over time and increased manufacturing costs from having to add more salt to each package to over-compensate for settling. By the time consumers purchase and actually open bags of salty snack foods, often inconsistent salt flavor occurs due to poor salt adhesion with the wasted salt ending up at the bottom of the bag.

“Consumers lose taste and snack food manufacturers lose money. Manufacturers struggle to maintain a consistent flavor profile for their products across the supply chain due to the weight and poor attachment of regular salt. The new MicroSalt® technology solves this problem by increasing salt adhesion so consumers can enjoy the full flavor they expect, with up to 50% less sodium,” said Manzanilla.

About Salarius

Salarius, is the developer and manufacturer of a proprietary low-sodium salt called MicroSalt®. We are passionate about improving lives with healthier food and are taking the lead in the industry by providing the best low-sodium salt solution, based on the mechanical transformation of the salt particle itself. This solution is the only one that delivers real salt flavor, because it is salt. Our new technology produces salt crystals that are approximately one hundred times smaller than typical table salt, delivering a powerful saltiness as the micro-grains dissolve in the mouth, with approximately 50% less sodium consumption.

Additionally, the ultra-small particle size enhances product adhesion, which reduces waste and provides enhanced flavor consistency. MicroSalt® and SaltMe® are registered trademarks of Salarius Ltd.

To learn more please visit <https://Salarius.co>.

For News Media and Press Inquiries

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