

Ogawa's Solutions for Sodium Reduction

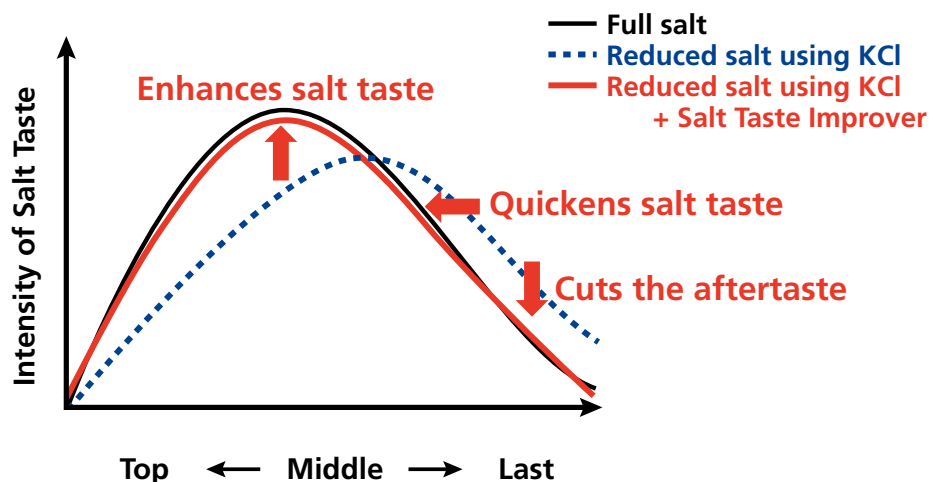
● Natural Flavors ●

- Reduces sodium by up to 60%
- Contain no MSG, yeast extract, or seasonings
- No significant change of the original flavor profile of the final product

1 SALT TASTE IMPROVER for KCl Formulations

Corrects the flavor challenges KCl presents:

- 1) slow taste appearance 2) low salt taste 3) unpleasant aftertaste



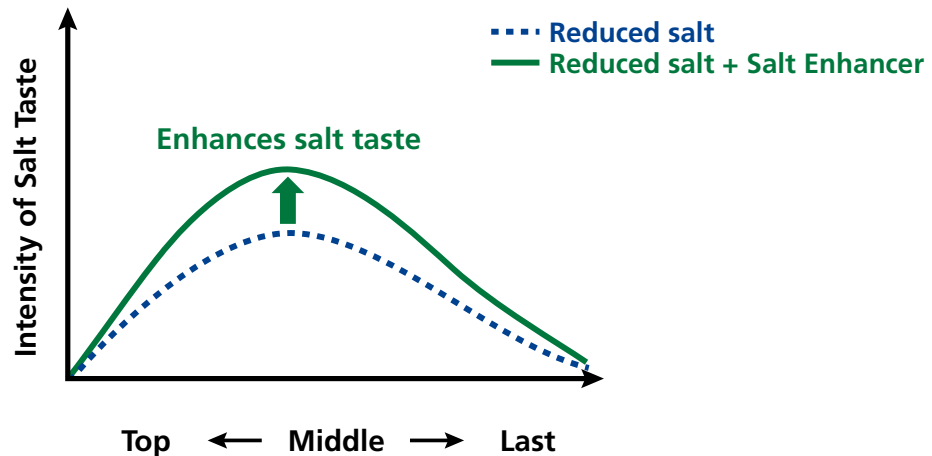
Purpose		Form	Product Name	Usage Directions	Labeling	Spec
For Sauces / Soups	containing Meat	Powder	Salt Taste Improver P-1	Add 0.1%* for first trial	Natural flavors**	- FDA GRAS - GMO free** - Allergen free**
	containing No Meat		Salt Taste Improver P-2			
For Snacks			Salt Taste Improver P-3			
For Sauces / Soups	containing Meat	Liquid	Salt Taste Improver L-1			
	containing No Meat		Salt Taste Improver L-2			

*"Add 0.0%" states recommended use level in final, ready-made form

**According to USA regulations

2 SALT ENHANCER for Non- KCl Formulations

Enhances salt taste to allow up to 30% sodium reduction by decreasing only the salt level.



Purpose	Form	Product Name	Usage Directions	Labeling	Spec
For All Food Products	Powder	Salt Enhancer Powder	Add 0.06%* for first trial	Natural flavors**	- FDA GRAS - GMO free** - Allergen free**

*"Add 0.0%" states recommended use level in final, ready-made form
**According to USA regulations

◆ Where can Ogawa's sodium reduction solutions be used?

- Sauces
- Soups
- Meats
- Seafoods
- Baked goods
- Cereals
- Breads
- Noodles
- Salad dressings
- Cheese
- Canned foods
- Snacks
- Potato chips
- Popcorn
- Beverages
- Dairy foods
- Functional foods

Please contact Ogawa & Co., Ltd. below for details.