

NEW !



-20%
of SODIUM

A optimal solution to reduce salt in bread,
-20% of sodium and still tasty !

**WITH SEA
SALT
MINERALS**



Thanks to its marine minerals,
Fournisel Essentiel allows to :

- Reduce by 20% sodium content
- Preserve the salty taste
- Take into account ANSES
recommendations (16g of salt/kg of flour)



Reduce sodium content without changing your routine !



Same amount of salt



Same organoleptic qualities



Same rheologic properties



**Anthony Viaud, baker at Autant de pains, says,
after testing Fournisel Essentiel :**

«Same process and weighing »

«No difference in taste »

«It gives the same salty flavour effect »



-20%
of SODIUM

A TASTE IDENTICAL TO SALT

Sea salt minerals



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