

Consumer goods

I Lacto GABA Salt



Heart-Friendly Salt with Pro&Postbiotics

Lacto GABA Salt is the first salt product in the world to be made through a patented fermentation process involving lactic acid bacteria culture. Organic acids generated by the lactic acid bacteria help strengthen the saltiness of its taste, which can help reduce sodium consumption by reducing the amount of salt required for flavoring.

Sodium-reduced salt currently established in the global market is a simple mixture of salt and chemicals such as potassium chloride. So, the salty taste is reduced and has a bitter taste. This may result in a higher sodium intake than the intended low-sodium salt intake.

Our lacto GABA salt has been proven effective in improving hypertension and blood clots through research and animal experiments. It is a multifunctional health salt that contains 10% of GABA by bioconversion and can be used as live lactic acid bacteria (*Lactobacillus plantarum* BJ-21 10 CFU) and postbiotics (*Lactobacillus brevis* BJ-20 10 CFU) called fourth-generation lactic acid bacteria.

- Contains high concentration (10%) GABA, live lactic acid bacteria and lactic acid bacteria metabolome
- High in probiotics & postbiotics (*Lactobacillus brevis* BJ-20 / *Lactobacillus plantarum* BJ-21)
- Safe from micro-plastics (99% NaCl is used)



Product Info	
Size	200g
Color	light yellow
Texture	granularity
Feature	prevent high blood pressure
Validity	5 years

*Gamma Aminobutyric Acid-Enriched Fermented Oyster (*Crassostrea gigas*) Increases the Length of the Growth Plate on the Proximal Tibia Bone in Sprague-Dawley Rats" (Gachon University College of Medicine, 2021)

*Gamma-aminobutyric acid-salt attenuated high cholesterol/high salt diet induced hypertension in mice(KJPP, October 11, 2020) (<https://bit.ly/lactogabasalt>)

*New technology of manufacturing Salt which contains High-concentrated GABA fermented by lactic acid bacteria(NET, January, 6, 2021)

I Company Introduction

Company Name : MarineBioprocess Co., Ltd

As a leading company in developing natural high functional new materials using marine biomaterials, we develop new natural materials and health functional foods through the Bio-Conversion/Fermentation technology. We are moving toward becoming the best seaweed fermentation company in the world. Thus, we have secured and commercialized the world's first seaweed lactic acid bacteria fermentation, GABA manufacturing technology.

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