



Pure Health  
& Earth



# Magnesium Chloride

**FOR SODIUM REDUCTION IN  
BAKERY APPLICATIONS**

SODIUM SUBSTITUTION UP TO 50% POSSIBLE  
MAGNESIUM ENRICHMENT  
FASTER DOUGH DEVELOPMENT  
TASTE ENHANCEMENT

Your natural source of purity

53°12'15883"N 6°8358797"E



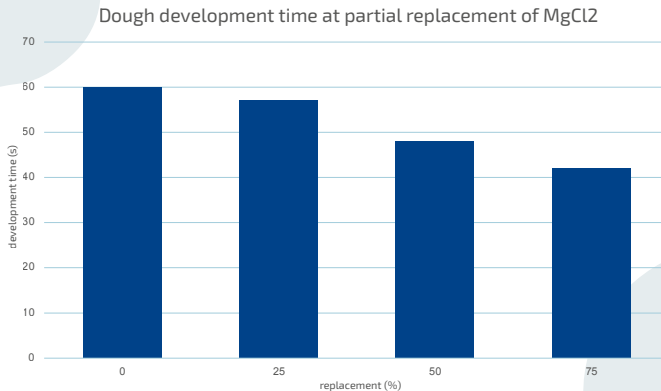
# Bakery



Using magnesium chloride in your bakery products is an innovative approach to help you develop your products faster and more cost-effectively. It is easy to apply and mix with regular salt (sodium chloride) allowing you to replace up to 50% of the sodium content.

Magnesium chloride will develop the gluten network faster, resulting in reduced kneading times. In addition to this, new and positive aromas are being perceived when baking with magnesium chloride mixtures.

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



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.

MgCl<sub>2</sub> food crystals (99% pure) is a pure magnesium chloride hexahydrate (MgCl<sub>2</sub>.6H<sub>2</sub>O) 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: