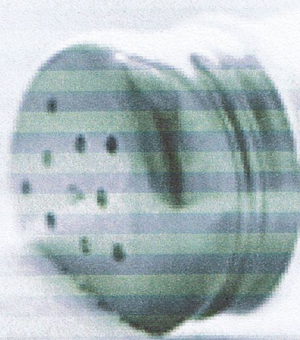


This bread doesn't just meet the Government salt target - it beats it by up to 30%

Thanks to salt replacement with :

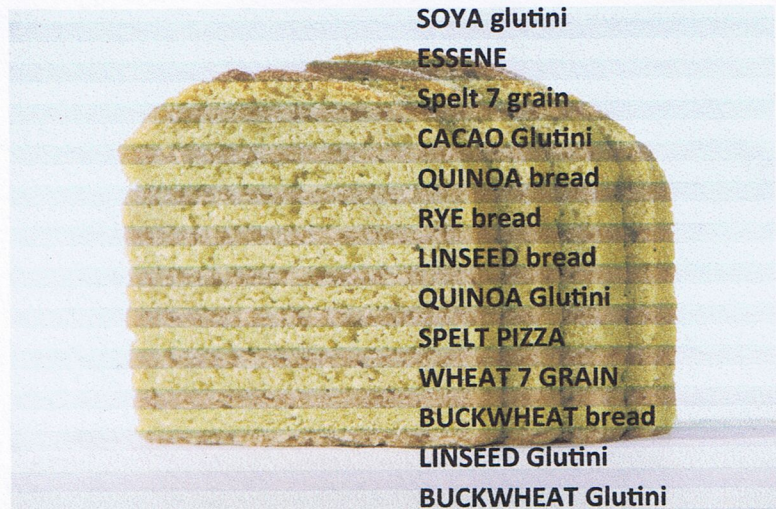


**Food Standards Agency
2012 salt target for
bread is 1g of salt per
100g of final product.**

While the baking industry is lamenting over the technical difficulties of reducing salt in bread one bakery has long reduced salt in bread for many years.

With the addition of Seagreens® seaweed salt levels are reduced to 100% to 86% of the government 2012 target for most breads. The table on the right applies to the new 2011 range of ABO bread.

ARTISAN BREAD ORGANIC GRAM OF SALT LEVELS PER 100G BREAD



Soya bread	0.7
PEA Glutini	0.9
Pea bread	0.9
SOYA glutini	0.7
ESSENE	0
Spelt 7 grain	0.9
CACAO Glutini	0
QUINOA bread	0.8
RYE bread	0.9
LINSEED bread	0.9
QUINOA Glutini	0.9
SPELT PIZZA	1
WHEAT 7 GRAIN	1
BUCKWHEAT bread	0.9
LINSEED Glutini	1
BUCKWHEAT Glutini	0.9
BUCKWHEAT PIZZA	0.9
RYE SPELT bread	0.9
RICE bread	1