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An Intelligent Functional Ingredient

# Why Salba Chia?

- Proven success in diverse ingredient applications, nearly limitless potential.
  - Raw whole seed, naturally gluten-free, nutritionally dense super food.
  - Neutral flavor and white color, viscous, binding. Works well in both sweet and savory foods.
  - Baked goods, frozen foods, beverages, bars, confections, soups, dressings and sauces, salads, sweets, nut butters, baby food, jams/jellies, vegan egg-replacement, baking mixes, protein powders, cereals, yogurts, spreads and more.
- Salba Chia is two carefully selected registered varieties of chia seeds, the only two Non-GMO registered varieties in the world.
  - Less than .5% to 1.5% historical deviation in nutritionals and EFA over past 10 years per the University of Toronto St. Michaels Medical Center.
  - Only Salba chia seeds have been used successfully in clinical trials due to consistent nutritional and EFA values.
- Diverse products for your unique needs:
  - Branded, non-branded, organic, conventional, whole seed, milled seed, sprouted.
- Fortify your products:
  - Excellent source of Dietary Fiber, Omega-3s (ALA), Biotin, Molybdenum (15g serving)
  - Good source of Calcium, Phosphorous, Magnesium, Copper (15g serving)
  - Consistent nutritionals, Certified Organic, Non-GMO Project Verified, gluten free, pesticide free, herbicide free, allergen-free, raw, kosher, halal.



# Who and What is Salba Chia?

- Salba Smart is a partnership from the farms in South America to the retail and ingredient sales operations in Colorado. Our partners in South America manage our farms in Argentina, Peru, and Bolivia with a combined 50 years experience in mastering chia seed cultivation. The partners managing the retail and ingredient sales operations in Colorado have combined 60 years experience in the natural and organic food industry.
  - Our South American partners managing the cultivation of our seeds have 25 plus years experience reintroducing and pioneering modern chia farming. Their experience ranges from growing chia for the Chia Pet to our modern day nutritional registered varieties. This process took 20 years researching and isolating the most nutritional and consistent chia seeds through selective breeding. In order to register the two Salba Chia varieties, consistent nutritional were proven through 6 crop cycles in 3 years without deviation. We grow all of our chia sustainably using the highest organic standard for both our organic and conventional crops.
  - In comparison, generic chia (80+ wild strains) is grown throughout South America, Central America, Mexico, Africa and Australia in a variety of inconsistent climates and environments, with nutritional and EFA variations up to 30% left or right. Crops from various farmers throughout the world are combined and sold by traders, often without traceability or consistent nutritional. Use of pesticides, herbicides for harvesting, and crops infected with micro-toxins have resulted in recalls becoming more common in recent years.
- Salba Chia is a pure-play ingredient and seed company, no value added product competition.



# A Responsible and Experienced Ingredient Source

- Food safety:
  - Salba Chia is traceable to the plot, HACCP, GMP, GRAS, certificates of analysis, micro-toxin testing, herbicide-free, pesticide-free, gluten/allergen-free, free of heavy metals, organic certified.
  - Our co-packer's milling/sprouting facility, Everspring Farms, is certified: Kosher, Pro-Cert Organic, SGS HACCP/GMP, BRC. A family owned business in Seaforth, Ontario and the North American leader in sprouting technology. A facility free of soy, egg, gluten, peanut/tree nuts.
- Stable supply chain
  - Stable pricing and sourcing minimizing the risks of a volatile commodity, extreme yield variability.
  - A consistent quality product.
  - Ability to scale production exponentially to any desired level.
  - Grown in Peru, Bolivia, Argentina. Diversified growing locations preventing catastrophic events/yields.
  - Non-GMO project verified, complete plant-based protein, raw whole food
- Salba Chia is partnered in ownership with our growers, we are socially responsible, and grow our own crops using the highest organic standard.

## ALLERGEN AND SENSITIVITY INFORMATION

Manufacturer: **Salba Smart Natural Products, LLC**

Name of Ingredient: **Salba® – Sahi Alba 911 & 912 registered varieties of *Salvia hispanica* L. (chia)**

Salba and the facilities used to pack and/or process Salba do not contain any allergens as indicated below.

	Contained in the ingredient	Specific name of the sensitive component	Is protein present?	Present in other Products Manufactured on the same line	Present in other Products manufactured /stored in same facility
ALLERGEN	Yes / No	Material	Yes / No	Yes / No	Yes / No
Dairy/Dairy Derivative	No	N/A	No	No	No
Egg	No	N/A	No	No	No
Wheat Products	No	N/A	No	No	No
Gluten (Wheat, Rye, Barley, Oat)	No	N/A	No	No	No
Soy	No	N/A	No	No	No
Peanuts/Peanut Oil	No	N/A	No	No	No
Tree Nuts or Oils	No	N/A	No	No	No
Fish	No	N/A	No	No	No
Shellfish	No	N/A	No	No	No
Sulfites	No	N/A	No	No	No
Tartrazine (FD&C Yellow #5)	No	N/A	No	No	No
Celery (Roots and Stalks only, does not include seeds)	No	N/A	No	No	No
Sesame Seeds & Derivatives	No	N/A	No	No	No
Mustard Seeds & Derivatives	No	N/A	No	No	No

### Other Ingredients of Consumer Concern:

Hydrolyzed Protein	No	N/A	No	No	No
Lecithin	No	N/A	No	No	No
Monosodium Glutamate	No	N/A	No	No	No
Aspartame	No	N/A	No	No	No
Corn	No	N/A	No	No	No



# Sustainable and Socially Responsible

## Sustainable Agricultural Practices:

- We use the highest standard of sustainable organic farming practices in both our conventional fields and certified organic fields. As we are a vertical chia company and grow our own crops, we control all aspects of the farming and can trace each lot to the plot.
- Common farming practice in most of the countries where chia is grown is to burn plant waste following harvest, while we ensure this is left as a protective cover to prevent soil erosion and replenish nutrients. In addition, we use direct sowing to further minimize soil erosion. There is also a common disregard for trash and human waste in the fields in the regions we farm, this is strictly forbidden in our fields.
- We rotate fields after every harvest to ensure we do not deplete the soil and allow the soil to naturally replenish. All of our employees are properly educated in organic farming practices, taught to respect the land, and understand why we use sustainable practices.
- We never use chemical fertilizers, pesticides or herbicides. In order to harvest chia seeds, the plant must die and the seeds dry on the seed stock prior to harvest. The vast majority of chia farmers use legal herbicides, paraquat and diquat, to kill their crops in order to facilitate harvest.



## Social Responsibility:

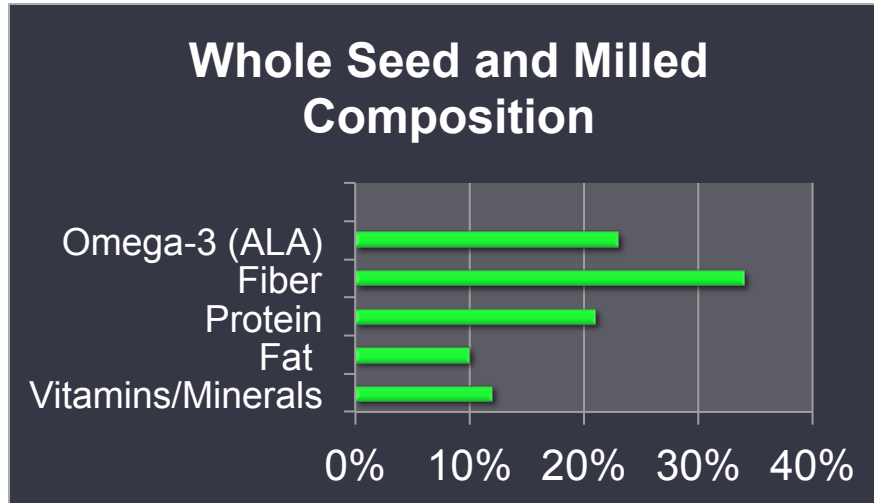
- Salba Smart and our subsidiary farming companies are registered with Sedex, a 3rd party organization that audits global supply chains for ethical and responsible business practices. These audits consist of analysis of our labor standards, health and safety, impact on the environment, and business ethics.
- We take care of our employees, as they are our greatest assets. Our farmers and our processing facility employees are paid well above neighboring workers, including double monthly salary paid twice a year. In fact, when we began farming in various regions our partners were approached by other local companies demanding we pay our workers less. All employees are provided breakfast, uniforms for work, and health care. In areas where education for children is less common, we encourage all of our employees' children to attend school and do whatever is necessary to facilitate their children's education.







# Whole Seed and Milled Nutritionals Conventional and Organic



## Nutrient Content Claims (15g serving)

- Excellent source of Fiber, Omega-3s (ALA), Biotin, Molybdenum
- Good source of Calcium, Phosphorous, Magnesium, Copper

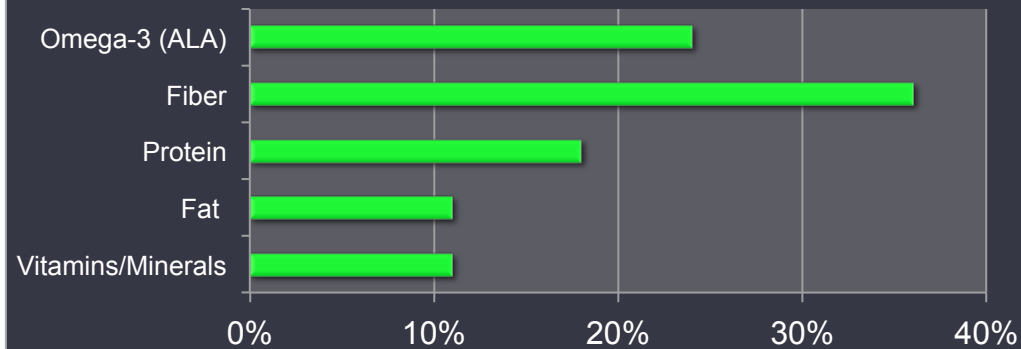
## Gram for Gram Comparison

- 8X More Omega-3s (ALA) than Salmon (EPA/DHA)
- 3X More Fiber than Oats
- 6X More Calcium than Milk
- 30% More Anti-Oxidants than Blueberries (ORAC)
- 2X More Potassium than Bananas
- 15X More Magnesium than Broccoli
- 5X More Folate (Folic Acid) than Spinach
- 6X More Iron than Kidney Beans

Calories 383 (1609 kJ) 100g	
<b>Total Fat 34.5 g</b> > Saturated Fat 3.38 g > Trans Fat 0.0 g > Omega-6 Polyunsaturated 6.35 g > Omega-3 (ALA) Polyunsaturated 22.87 g > Monounsaturated Fat 1.9 g	
<b>Cholesterol 0 mg</b>	
<b>Sodium 18 mg</b>	
<b>Potassium 660 mg</b>	
<b>Total Carbohydrate 37.5 g</b>	
<b>Dietary Fiber 34.5 g</b> >Soluble fiber 3.5 g >Insoluble fiber 31.0 g	
<b>Protein 21.2 g</b>	
Vitamin A 13 IU	Vitamin C 5.4 mg
Calcium 770 mg	Iron 7.9 mg
Riboflavin 0.20 mg	Thiamine 0.74 mg
Vitamin B <sub>6</sub> 0.10 mg	Niacin 7.15 mg
Vitamin B <sub>12</sub> 0.00 mg	Folate 80 mcg
Pantothenate 0.60 mg	Biotin 1.44 mg
Magnesium 380 mg	Phosphorous 780 mg
Copper 1.7 mg	Zinc 4.4 mg
Molybdenum 0.20 mg	Chromium < 0.5 mg
Selenium < 0.1 mg	Nickel < 0.25 mg

# Sprouted Nutritionals Conventional and Organic

## Sprouted



## Highlights:

- Sprouted to maximize nutrient bioavailability. Sprouting significantly increased dietary choline (important for early brain development and cognitive health as we age) up to 15x over regular chia.
- Sprouting increases levels of digestive enzymes lipase (fat), protease (protein), and amylase and cellulase (carbohydrates) to boost bioavailability and digestibility.

**Calories 475 (1990 kJ) 100g**

### Total Fat 34.2 g

- > Saturated Fat 3.5 g
- > Trans Fat 0.0 g
- > Omega-6 Polyunsaturated 6 g
- > Omega-3 (ALA) Polyunsaturated 22.7 g
- > Monounsaturated Fat 2 g

**Cholesterol 0 mg**

**Sodium 65 mg**

**Potassium 750mg**

**Total Carbohydrate 39 g**

### Dietary Fiber 36 g

- >Soluble fiber 3.5 g
- >Insoluble fiber 32 g

**Protein 18 g**

Vitamin A 110 IU

Vitamin C 10 mg

Calcium 680mg

Iron 6 mg

Riboflavin 0.30 mg

Thiamine 0.5 mg

Vitamin B<sub>6</sub> 0.60 mg

Niacin 23 mg

Pantothenate 0.50 mg

Folate 300 mcg

Magnesium 360 mg

Biotin 0.02mg

Copper 1.8 mg

Phosphorous 930 mg

Choline 106 mg

Zinc 5 mg





## Salba®: A Superior Source of Protein

The proteins of Salba® show an excellent distribution of amino acids, including all essential amino acids.

Calculation of the Protein Efficiency Ratio (PER) indicates Salba® proteins have a digestibility in the range of other proteins used in nutritional products. The PER for Salba® is slightly higher than that of Soy protein, a common and highly regarded source of quality protein.

Other major nutritional components of Salba® are:

- Essential Fatty Acids
- Omega-3
- Dietary Fiber
- Vitamins and Minerals
- Antioxidants

### Amino Acid Composition in 100g of Salba®

Amino Acid Salba®	(mg)
Tryptophan	345
Threonine	1430
Isoleucine	750
Leucine	1390
Lysine	880
Methionine	600
Cystine	320
Phenylalanine	1030
Tyrosine	290
Valine	970
Arginine	1130
Histidine - Alanine	1200
Aspartic Acid	1940
Glutamic Acid	3840
Glycine	1040
Proline	850
Serine	1190



## **Salba®: A Superior Source of Antioxidants**

### **Salba® has an ORAC Value of 840.**

Antioxidants are compounds, best obtained from food, that are capable of counteracting the damaging physiological effects of oxidation in the human body.

This oxidation process can be explained as follows:

Cells use oxygen to produce energy. When the cells burn oxygen to produce this energy, they also create byproducts. These byproducts are called “free radicals”. Free radicals are toxic substances; they are unstable oxygen molecules that have an imbalance of electrons. The imbalance of electrons causes those affected molecules to steal electrons from other healthy cells causing damage. This damages the cell and creates more free radicals. The undesirable free radicals, left unchecked, destroy more cells causing a chain reaction resulting in more and more cells being damaged. As cells are damaged, the signs of aging become more visible. Free radicals are also believed to play a key role in certain chronic illnesses. Body inflammation, cardiovascular disease, Alzheimers, rheumatoid arthritis, stroke, cataracts and some cancers plus environmental factors such as cigarette smoke, automobile exhaust, radiation, alcohol abuse, insecticides, dust, molds, drugs, excessive sunlight, noise and water pollution could all be linked to free radicals.

Although it is impossible for humans to avoid the damage caused by free radicals, it is possible to fight them using antioxidants. Antioxidants combat free radicals by neutralizing them, preventing the chain reaction that begins when they attack healthy cells.

Studies indicate that antioxidants are more effective when consumed from food sources such as whole grains and less effective when using supplements.

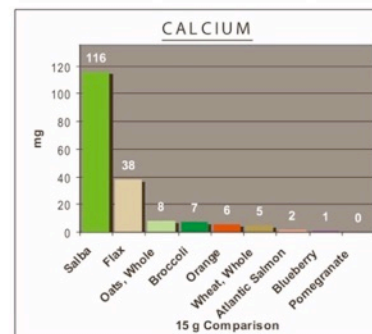
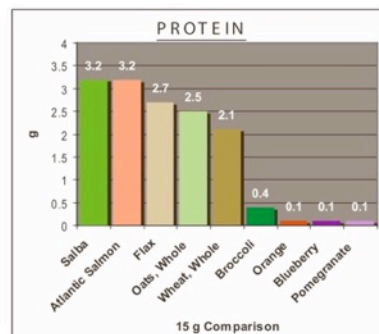
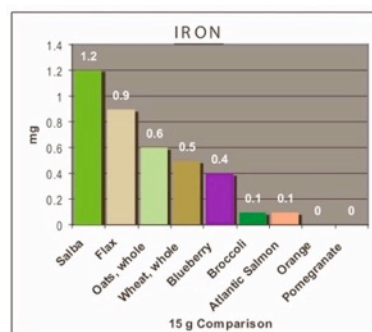
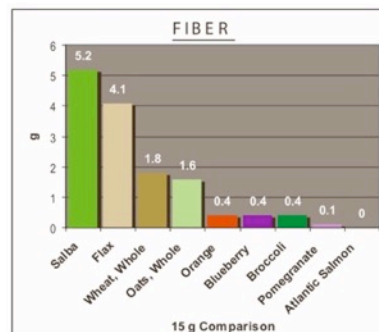
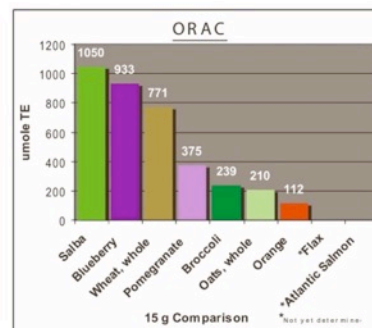
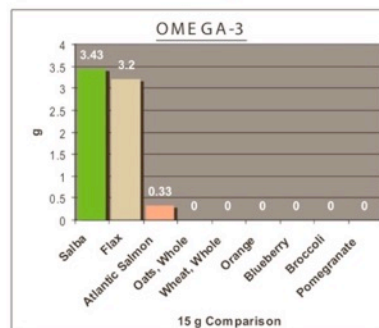
- Total Antioxidant Capacity (AAE):  
4.73 mg AAE/g Fresh weight.
- Tocopherol 30 ug/100g
- Tocopherol 1940 ug/100g
- Tocopherol 160 ug/100g

Compound	Concentration
I - Nonhydrolyzed	
Flavonols	
Cinnamic acids	
Caffeic acid	6.6 x 10 <sup>-3</sup>
Chlorogenic acid	7.1 x 10 <sup>-3</sup>
II - Hydrolyzed	
Flavonols	
Myricetin	3.1 x 10 <sup>-3</sup>
Quercetin	0.2 x 10 <sup>-3</sup>
Kaempferol	1.1 x 10 <sup>-3</sup>
Cinnamic acids	
Caffeic acid	13.5 x 10 <sup>-3</sup>

Source: Taga, M.S., E.E. Miller, and D.E. Pratt, 1984. Journal of American Oil Chemists' Society, 61:928-931.



**Little seeds.  
Big results.**



- Comparison values are from USDA nutrient website.  
- Values for ORAC are from independent ORAC test by Brunswick Labs.



# salba chia

While consistently high in nutritional value, it's the low flavor profile of Salba Chia that makes it a versatile ingredient to incorporate into nearly anything your team can dream up. Whole, ground or sprouted, the possibilities are endless.

## Anything you can dream up.

Applesauce  
Baby food  
Baking mixes  
Bars  
Biscotti  
Beverages  
Breads  
Cereals  
Chips  
Chocolate  
Cookies  
Crackers  
Granola  
Fiber blends

Fruit sauces  
Nut butters  
Pasta  
Protein shakes  
Salad dressings  
Salsas  
Seasoning blends  
Sesame bars  
Shakes  
Smoothie mixes  
Snacks  
Snack bars  
Yogurt



## Salba chia will give you:

- Consistent Formulation
- Consistent Nutritional and EFAs
- Consistent Water Absorption
- Consistent Price
- Consistent Guaranteed Supply
- Consistent Specifications
- Sustainable Growing Practices
- Third Party Inspected

**Your products. Your results.  
You decide what's important.**

## Ease of distribution.

Whole, ground and sprouted seed available in bulk.  
Organic or conventional. Salba Chia is available  
for export worldwide.



**Little seeds. Big results.**

# Whatever your passion, fuel it with



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