

2006 NOV 16 P 2: 08

SALBA NUTRITIONAL SOLUTIONS INC.

51 SW 11TH ST., #1226, MIAMI, FLORIDA 33130, USA

November 14, 2006

PETITION FOR THE NATIONAL ORGANIC PROGRAM

FOR: SALVIA HISPANICA L.
also known as salba/chia

**To: National Organic Standards Board
c/o Mr. Robert Pooler
Agricultural Marketing Specialist
USDA/AMS/TM/NOP
Room 4008-South, Ag Stop 0268
Washington, D.C. 20250
U.S.A.**

Tel: 202 720 3252

Email: nlpetition@usda.gov

**From: Salba Nutritional Solutions Inc.
51 SW 11th St.
#1226
Miami, Florida 33130
USA**

Tel: Toll free 1-800-916-6938

Tel: 305-377-3683

We are seeking NOP status for the category of:

***“Non-organic substance allowed in or on processed products labeled as
“organic” or “made with organics (specific ingredients)”.***

1. Substance common name: *Salvia hispanica L.*

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- 2. Manufacturer's Name:** *Salba Corporation S.A.
Carlos Pellegrini
1149 5th Floor (1009)
Buenos Aires, Argentina*
- 3. Intended Use:** *ingredient*
- 4. List of Intended Uses:** *ingredient in snack foods, tortilla chips,
flour tortillas, flatbreads, breads,
beverages. Due to Salvia hispanica L.
(salba and/or chia) neutral taste, it can be
added to almost any food product.*
- 5. Source of Substance:** *plant – from Salvia hispanica L. (also
known as salba or chia)*
- 6. Summary of previous reviews**
Please see attached letter from FDA
- 7. EPA, FDA, State Regulatory authority registrations:**
- | | |
|-------------------------------------|------------------------------------------------------------|
| <i>EPA –</i> | <i>not required</i> |
| <i>FDA -</i> | <i>please see attached letter as noted in 6.
above</i> |
| <i>State Regulatory authority –</i> | <i>not required</i> |
- 8. Chemical Abstract Service (CAS) Number or other
Product Numbers and labels of products:**
- Please see attached Specification Sheet
Label, and Lab Analyses*

SALBA NUTRITIONAL SOLUTIONS INC.

9. Physical properties of substance:

No chemical interactions- plant derived

No toxicity factor or environmental persistence

No environmental impacts from use or manufacture – plant based, Non-GMO, traditional farming methods

Effect on human health – Clinical studies conducted at the University of Toronto

Salvia hispanica L. has been investigated at the Risk Factor Modification Center, St. Michael's Hospital, University of Toronto, Toronto, Canada, by Dr. Vladimir Vuksan, Professor of Endocrinology and Nutritional Sciences, Faculty of Medicine, and Academic Chair, National Nutrition Committee, Canadian Diabetes Association, in randomized, acute and long-term studies. In the acute study, *Salvia hispanica L.* reduced after-meal blood glucose and plasma insulin levels, compared to control. In a long term trial (12 weeks), *Salvia hispanica L.* reduced blood pressure, the major cardiovascular risk factor in individuals with Type 2 Diabetes. In the same study, *Salvia hispanica L.* proved to be effective with respect to reduction in inflammation and coagulation factors. These unexpected clinical results indicate the great health potential of *Salvia hispanica L.* as a functional food, to be used as a novel agent in the prevention and treatment of cardiovascular disease.

As Chief Investigator of clinical studies on *Salvia hispanica L.*, Dr. Vuksan stated: "***Due to its extremely high content of Omega-3 fatty acids, a nutrient rich composition and results of preliminary clinical trials, Salba® creates exceptional possibilities for the improvement of human health and nutrition. Salba® can be considered the perfect functional food***".

10. Safety information

Please see attached Material Safety Data Sheet

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11. Research Information:

Long Term Study

A randomized clinical trial examined whether the addition of *Salvia hispanica L.* to the conventional medical treatment for diabetes is associated with long term improvement in traditional risk factors and non-traditional risk factors for cardiovascular disease in people with Type 2 Diabetes.

Based on results of a 3 month, cross over, randomized clinical trial in well-controlled Type 2 Diabetes, the following conclusions were determined:

There were no adverse reactions or side effects in relation to consuming over 50 grams of *Salvia hispanica L.* daily

Salvia hispanica L. added to conventional medical treatment and a healthy diet affects diabetes control by lowering hemoglobin A1C (long-term diabetes control indicator)

Salvia hispanica L. significantly lowered systolic blood pressure (>9mm HG)

Some of the traditional risk factors such as fasting blood glucose and blood lipids were not negatively affected as previously seen in other studies using Omega-3 as a treatment modality

Salvia hispanica L. diet reduces body low-grade chronic inflammation (almost 40% reduction in CRP)

A significant decrease (over 30%) in coagulation (blood thinning effect was obtained)

Salvia hispanica could be considered a novel therapy in Type 2 Diabetes and cardiovascular disease (CVD) risk reduction

12. "Petition Justification Statement"

Today, *Salvia hispanica L.* is recognized as a food with clinically proven health benefits. *Salvia hispanica L.* provides essential nutrients, including essential fatty acids (omega-3) and an abundance of both soluble and insoluble dietary fiber. In addition, it is an exceptionally rich source of vitamins, minerals and high quality vegetable protein.

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The major nutritional components of *Salvia hispanica L.* are:

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

Commensurate with our research, *Salvia hispanica L.* can be considered to have significant health benefits when it forms part of with an individual's regular dietary regimen.

Our Salvia hispanica L. is the culmination of 14 years of combined traditional farming and clinical research. We now require 5 years to develop an Organic program for Salvia hispanica L. There is no certified organic Salvia hispanica L. grown anywhere in the world at this time.

13. Commercial Confidential Information Statement:

Salvia hispanica L. is grown using the same agricultural techniques used for other typical crops. It is sown mechanically and it is not treated chemically in any way prior to sowing. There is NO pesticide applied. *Salvia hispanica L.* is allowed to ripen naturally and then the grain is mechanically harvested using a modified grain combine harvester. The grain is not subjected to any chemical treatments post-harvest. Once transported to the warehouse, debris such as straw and weed rests is eliminated by a strainer machine. It is then packaged in 20 kg. vacuum-packed bags in preparation for shipment to North America where it is stored in a climate controlled environment.

The first experimental plots were started in Argentina in 1991. By 1994 *Salvia hispanica L.* had successfully been introduced in Colombia and, in 1997 further experimental crops were done in Bolivia and Peru with excellent results. Now in 2006, most of our *Salvia hispanica* is grown in Peru.



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The *Salvia hispanica L.* Genetic Program started in 1995, using traditional breeding techniques. *Salvia hispanica L.* is non-GMO. The application for the first variety (Sahi alba 911) was filed in 2000 and was approved the next year by the Argentinean Seed Institute, which depends on the Agricultural Secretary of the Government. A second variety, Sahi alba 912, was approved in 2002.

At present, and using seed from several individual selections we have already obtained good results in yield improvement, auto compatible plant selection, double weight seeded plant reproduction and finding day length insensitive plants. These are intermediate results aimed towards reaching our goal of expanding *Salvia hispanica L.* to new areas and establishing it as a world-wide crop.

There is no suitable organic land available in this region at this time – *Salvia hispanica L.* is only grown in certain controlled conditions, which is why we require 5 years growing time to ensure that everything is developed in conformance with organic certification.

EVALUATION CRITERIA FOR SUBSTANCES ADDED TO THE NATIONAL LIST

Category 1. Adverse impacts on humans or the environment?

Substance Salvia hispanica L.
(salba/chia)

Question	Yes	No	N/A ¹	Documentation (TAP; petition; regulatory agency; other)
1. Are there adverse effects on environment from manufacture, use, or disposal? [§205.600 b.2]		✓		100% PLANT BASED
2. Is there environmental contamination during manufacture, use, misuse, or disposal? [§6518 m.3]		✓		100% PLANT BASED
3. Is the substance harmful to the environment? [§6517c(1)(A)(i);6517(c)(2)(A)i]		✓		100% PLANT BASED
4. Does the substance contain List 1, 2, or 3 inerts? [§6517 c (1)(B)(ii); 205.601(m)2]		✓		100% PLANT BASED
5. Is there potential for detrimental chemical interaction with other materials used? [§6518 m.1]		✓		100% PLANT BASED
6. Are there adverse biological and chemical interactions in agro-ecosystem? [§6518 m.5]		✓		NO, NO PESTICIDES USED ; NON-GMO, TRADITIONAL FARMING METHODS
7. Are there detrimental physiological effects on soil organisms, crops, or livestock? [§6518 m.5]		✓		NO; " " " " " "
8. Is there a toxic or other adverse action of the material or its breakdown products? [§6518 m.2]		✓		PLANT ORIGIN GOOD FOR SOIL/EARTH
9. Is there undesirable persistence or concentration of the material or breakdown products in environment?[§6518 m.2]		✓		POSITIVE EFFECTS ON ENVIRONMENT, RESIDUE FROM HARVEST BECOMES ORGANIC MATTER IN SOIL
10. Is there any harmful effect on human health? [§6517 c (1)(A)(i) ; 6517 c(2)(A)i; §6518 m.4]		✓		BENEFICIAL EFFECTS - PLEASE SEE OUR RESPONSE TO QUESTION 11. PLEASE SEE ATTACHED TESTIMONIALS.
11. Is there an adverse effect on human health as defined by applicable Federal regulations? [205.600 b.3]		✓		" " " "
12. Is the substance GRAS when used according to FDA's good manufacturing practices? [§205.600 b.5]	✓			PLEASE SEE ATTACHED LETTER FROM FDA
13. Does the substance contain residues of heavy metals or other contaminants in excess of FDA tolerances? [§205.600 b.5]		✓		PLEASE SEE ATTACHED SPECIFICATION SHEET - NO HEAVY METALS OR OTHER CONTAMINANTS.

¹If the substance under review is for crops or livestock production, all of the questions from 205 600 (b) are N/A—not applicable

Category 2. Is the Substance Essential for Organic Production? Substance *Salvia hispanica L.*
(Salba/chia)

Question	Yes	No	N/A ¹	Documentation (TAP; petition; regulatory agency; other)
1. Is there a natural source of the substance? [§205.600 b.1]	✓			THIS IS THE ONLY SALVIA HISPANICA THAT IS ALL NATURAL AT THIS TIME
2. Is there an organic substitute? [§205.600 b.1]		✓		NOT AT THIS TIME - WE REQUIRE 5 YEARS TO DEVELOP.
3. Is the substance essential for handling of organically produced agricultural products? [§205.600 b.6]	✓			FOR "SALBA SMART" & SALBA "OLE" PRODUCTS. SALBA SMART IS SNACK FOODS, TORTILLAS, ETC - PLS. SEE ATTACHED INFO SHEETS; SALBA OLE IS BEVERAGES. (SEE ATTACHMENTS)
4. Is there a wholly natural substitute product? [§6517 c (1)(A)(ii)]		✓		THIS IS THE ONLY SALVIA HISPANICA AT THIS TIME THAT HAS BEEN CLINICALLY RESEARCHED AND GUARANTEED TO PROVIDE ALL THE NUTRIENTS LISTED IN THE ATTACHED SPECIFICATION SHEET
5. Is the substance used in handling, not synthetic, but not organically produced? [§6517 c (1)(B)(iii)]		✓		
6. Is there any alternative substances? [§6518 m.6]		✓		PLS. SEE ANSWER TO QUESTION 2. ABOVE
7. Is there another practice that would make the substance unnecessary? [§6518 m.6]		✓		THERE IS NO SUBSTITUTE AVAILABLE OF ANY TYPE AT THIS TIME IN THE WORLD.

¹If the substance under review is for crops or livestock production, all of the questions from 205.600 (b) are N/A—not applicable.

Question 3. (continued)

*Q. 3 At this time, our "Salba Smart" products, which include tortilla chips, tortillas, flatbreads, salsas, etc. are USDA organic products using *Salvia hispanica L.* (Salba/Chia). However, unless we receive organic certification, these products will not have the benefit of *Salvia hispanica L.*

Salvia hispanica L. (Salba/chia) is less than 5% of the total make-up of the finished products. Even in this proportion, outstanding nutritional benefits are achieved, thus paving the way for many other future organic products with *Salvia hispanica L.* that can be enjoyed and are beneficial to organic consumers.

In addition, *Salvia hispanica L.*'s compatibility with almost any food product makes it universally available to the public at large. Also a consumer who is concerned about their diet and health, and who prefers to purchase organic products, will have the opportunity of adding organic, improved, value-added foods with *Salvia hispanica L.* to their daily diet for a healthy lifestyle.

Most importantly, *Salvia hispanica L.* (Salba/Chia) is a natural whole food ingredient with an extremely nutrient dense composition. Adding an ingredient such as this would elevate the status of organic products to a very high standard, thus ensuring that the highest quality organic products are made available to the consumer.

Category 3. Is the substance compatible with organic production practices?

Substance Salvia hispanica L
(Salba/Chia)

Question	Yes	No	N/A ¹	Documentation (TAP; petition; regulatory agency; other)
1. Is the substance compatible with organic handling? [§205.600 b.2]	✓			PLS. SEE OUR RESPONSE TO QUESTION 13.
2. Is the substance consistent with organic farming and handling? [§6517 c (1)(A)(iii); 6517 c (2)(A)(ii)]	✓			" " " "
3. Is the substance compatible with a system of sustainable agriculture? [§6518 m.7]	✓			" " " "
4. Is the nutritional quality of the food maintained with the substance? [§205.600 b.3]	✓			" " " "
5. Is the primary use as a preservative? [§205.600 b.4]		✓		SALVIA HISPANICA L. (SALBA/CHIA) IS USED TO ENHANCE NUTRITION VALUES OF TRADITIONAL FOODS.
6. Is the primary use to recreate or improve flavors, colors, textures, or nutritive values lost in processing (except when required by law, e.g., vitamin D in milk)? [205.600 b.4]		✓		" " " " " "
7. Is the substance used in production, and does it contain an active synthetic ingredient in the following categories:				
a. copper and sulfur compounds;		✓		IT IS BEING USED IN PRODUCTION BUT IT DOES <u>NOT</u> HAVE SYNTHETIC PROPERTIES, <u>ie,</u> NO COPPER & SULPHUR COMPOUNDS
b. toxins derived from bacteria;		✓		NO TOXINS DERIVED FROM BACTERIA
c. pheromones, soaps, horticultural oils, fish emulsions, treated seed, vitamins and minerals?		✓		NO PHEROMONES, SOAPS, ETC
d. livestock parasiticides and medicines?		✓		NO LIVESTOCK PARASITICIDES AND MEDICINES
e. production aids including netting, tree wraps and seals, insect traps, sticky barriers, row covers, and equipment cleaners?		✓		NO PRODUCTION AIDS, ETC.

¹If the substance under review is for crops or livestock production, all of the questions from 205.600 (b) are N/A—not applicable.

SALBA NUTRITIONAL SOLUTIONS INC.

51 SW 11TH ST., #1226, MIAMI, FLORIDA 33130, USA

PRODUCT SPECIFICATION SHEET

PRODUCT NUMBER	RD130817
SCIENTIFIC NAME	Salvia hispanica
ALSO KNOWN AS	Chia and/or Salba
PART OF THE PLANT USED	seed
COUNTRY OF ORIGIN	Peru
COLOR	White
AROMA	Characteristic
TASTE	Neutral
NAME OF ACTIVE	omega-3 (alpha-linolenic acid)
STRENGTH OF ACTIVE	No less than 20 % "as-is" basis
NAME OF ACTIVE	omega-6 (linoleic acid)
STRENGTH OF ACTIVE	No more than 6 % "as-is" basis
NAME OF ACTIVE	protein
STRENGTH OF ACTIVE	No less than 20 % "as-is" basis
NAME OF ACTIVE	soluble fiber
STRENGTH OF ACTIVE	no more than 4 % "as-is" basis
NAME OF ACTIVE	insoluble fiber
STRENGTH OF ACTIVE	No less than 30 % "as-is" basis
NAME OF ACTIVE	calcium

STRENGTH OF ACTIVE	No less than 700 mg/100 g "as-is" basis
TOTAL PLATE COUNT	<10,000 cfu/gm
YEASTS	<300 cfu/gm
MOLDS	<300 cfu/gm
COLIFORM	<100 cfu/gm
ENTEROBACTERIACEAE	negative
E.COLI	negative
STAPHYLOCOCCUS AUREUS	negative
HEAVY METALS	negative
LEAD	negative
PHYSICAL FORM OF MATERIAL	seed
FREE OF ANIMAL DERIVATIVES	Yes
FREE OF GLUTEN	Yes

SALBA NUTRITIONAL SOLUTIONS INC.

MATERIAL SAFETY DATA SHEET
Salba Grain

Revised: November, 2006

1 IDENTIFICATION

Name of substance	Salba Grain
Supplier	Salba Nutritional Solutions
Address	51 SW 11 th St., #1226 Miami, Florida, 33130 U.S.A.
e-mail	usa@salba.info
Telephone number	Toll Free: 1-800-916-6938
Fax number	305-377-3683

2 COMPOSITION/INFORMATION OF INGREDIENTS

INCI Name	Salvia hispanica seed
Hazardous ingredients	None
Conservation agent	None
Hazardous impurities	None

3 HAZARD IDENTIFICATION

Environmental hazards	This material is readily biodegradable and unlikely to accumulate in the aquatic environment.	
Human health hazards		None
Effects of Over-exposure		None

4 EXPOSURE CONTROL/ PERSONAL PROTECTION

Occupational exposure limit	None
Biological exposure limit	None
Eye protection	None
Skin and body protection	None

5 TRANSPORT INFORMATION

Salba seed is a none hazardous material

THIS MATERIAL IS NOT CORROSIVE NOR CONTAMINANT.



DEPARTMENT OF HEALTH AND HUMAN SERVICES

Public Health Service

Food and Drug Administration
College Park, MD 20740

Mr. Alfredo Mealla
President
Salba Nutritional Solutions Inc.
51 SW 11th Street, #1226
Miami, Florida 33130

≡ OCT 13 2006

Dear Mr. Mealla:

This is in response to an inquiry we received from Ms. Trudy Brown regarding the regulatory status of *Salvia hispanica* (chia seeds).

I would like to make you aware that although some seeds may meet the definition of a dietary supplement and fall under the purview of the Dietary Supplement Health and Education Act, in general, the Food and Drug Administration (FDA) considers seeds to be "whole foods". Whole foods are not required to be reviewed and approved by FDA prior to commercial distribution. Only substances derived from whole foods (e.g., extracts and oils) would fall within the scope of FDA's premarket approval authority. Under sections 201(s) and 409 of the Federal Food, Drug, and Cosmetic Act, any substance intentionally added to food is subject to FDA premarket review and approval unless the ingredient is GRAS by qualified experts, under the conditions of its intended use, or falls into a category exempted in the definition of food additive. If a manufacturer wishes to obtain FDA affirmation of its GRAS determination, the company may submit a GRAS affirmation petition. Alternatively, the company may submit a GRAS notification under the recently proposed procedure (62 FR 18938; April 17, 1997; the GRAS proposal) intended to replace the GRAS affirmation petition process. In either case, however, the voluntary GRAS program would not be applicable to a whole food, such as chia seed.

Additional information on the GRAS notification program and dietary supplements may be found on FDA's Center for Food Safety and Applied Nutrition (CFSAN) Internet home page at <http://www.cfsan.fda.gov>. Under Program Areas, select Food Ingredients and Packaging or Dietary Supplements.

I trust you find this information useful and if you have any further questions, please contact me at 301-436-1189.

Regards,

Edmundo Garcia Jr.
Consumer Safety Officer
Office of Food Additive Safety
U.S. Food and Drug Administration

Salba

Product: Salvia Hispanica Grain

Lot #:

Date:

Weight: 20 Kgs.

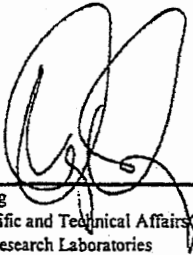


Windsor Research Laboratories Inc.

Certificate of Analysis

Material: **Salba Seed**
 Lot: 032006

	Parameter	Method	Result
Physical	Appearance	01.04.01	Seed
	Colour	01.04.01	Light tan
	Odour	Organoleptic	Characteristic
Nutrients	Energy	USP	531 Cal/100g
	Protein	USP	22.2g/100g
	Fat	USP	34.5 g/100g
	Oleic acid (Omega-9 18:1w9c)	01.02.41	5.50%
	Gamma linoleic acid (Omega-6 18:2w6c)	01.02.41	18.40%
	Alpha linolenic acid (Omega-3 18:3w3)	01.02.41	66.30%
	Carbohydrates	USP	32.9 g/100g
	Cholesterol	USP	<25 mg/100g
General	Arsenic		<2 mcg/g
	Barium		3.42 mcg/g
	Boron		10.1 mcg/g
	Cadmium		<2 mcg/g (detection limit)
	Calcium		4290 mcg/g
	Copper		17 mcg/g
	Iron		47 mcg/g
	Lead		< 4 mcg/g (detection limit)
	Magnesium		6490 mcg/g
	Manganese		18.7 mcg/g
	Mercury		<0.05 mcg/g (detection limit)
	Phosphorous		6490 mcg/g
	Potassium		5210 mcg/g
	Sodium		13 mcg/g
	Strontium		23.6 mcg/g
	Zinc		44 mcg/g



 Gary Leong
 VP, Scientific and Technical Affairs
 Windsor Research Laboratories
 (Division of Jamieson Laboratories Ltd)

Date

Feb. 23/2006

Results contained in this report refer to the testing samples as submitted

Windsor Research Laboratories Inc.


4025 Rhodes Drive, Windsor, Ontario N8W 5B5 • Tel.: (519) 974-8482 • Fax: (519) 974-4742

Windsor Research Laboratories Inc.

Certificate of Analysis

Material **Salba Oil**
Lot: Omega Nutrition

	Parameter	Method	Result
Physical	Appearance	01.04.01	Oil
	Colour	01.04.01	Yellow
	Odour	Organoleptic	Characteristic
Potency	Oleic acid (Omega-9 18:1w9c)	01.02.41	5.4%
	Gamma linoleic acid (Omega-6 18:2w6c)	01.02.41	17.4%
	Alpha linolenic acid (Omega-3 18:3w3)	01.02.41	65.4%
General	Peroxide Value	current USP	0.1
	Acid Value	current USP	1.1
	Water	Karl Fisher	0.10%
	Lead	current USP	<0.25ppm
	Arsenic	current USP	<1.25%
	Iron	01.04.702	0.3 -0.6 ppm
	Phosphorus	01.04.702	4.6-5.8 ppm
	Heavy metals	current USP	<20 ppm
Microbiological	Total Aerobic Microbial Count*	current USP	< 10 cfu/mL
	Combined Yeast & Mold*	current USP	<10 cfu/mL
	E. Coli	current USP	Absent
	Salmonella	current USP	Absent
	Staphylococcus aureus	current USP	Absent
	Pseudomonas aeruginosa	current USP	Absent



Gary Leong
VP, Scientific and Technical Affairs
Windsor Research Laboratories
(Division of Jamieson Laboratories Ltd)

Date

Feb. 24/2006

Results contained in this report refer to the testing samples as submitted

Windsor Research Laboratories Inc.

4025 Rhodes Drive, Windsor, Ontario N8W 5B5 • Tel.: (519) 974-8482 • Fax: (519) 974-4742

TESTIMONIALS

THE SATURDAY EVENING POST

Letters

Super Grain Benefits

Before starting Salba, my blood sugar fluctuated up and down, usually on the high side. I found that after taking the Salba my blood sugar is more stable, especially during the night. I also feel that my circulation is better and energy level is way up. My routine includes taking two tablespoons of Salba in the morning and a tablespoon before bed. Also, throughout the day I sprinkle Salba on yogurt, cereal, and salad. By incorporating Salba into my daily routine, as well as a healthy diet including exercise, I have lost a considerable amount of weight. I would recommend this to anybody and especially all diabetics.

C. Curtis
Cambridge, Ontario

After having taken [blood pressure] medication for nearly 20 years, with which I never reached my current plateau readings of 123/72 with a pulse rate of 65, I'm happy to inform you that I have reached my personal goal that I have longed to reach.

Also I have noticed a gradual weight loss. I love to eat, but lately I noted that I don't "pig out." I don't know if it's because Salba suppresses my appetite or because I'm more at ease, but now I eat my meals more leisurely and don't gulp them down. My pre-Salba weight hovered at about 178 pounds and now it's at 169.

Edward G. Guerrero
San Antonio, Texas

My husband Erv and I think that the chia supergrain, Salba, has affected our lives in a positive way. I have more energy than I did to get through a long day of teaching.

I'm wondering whether we need to take Erv off of Salba, because his energy level is off the charts. Three days after having his prostate cancer surgery, he walked four miles. He has been putting in sixteen-hour days that don't seem to phase him. I think he needs more rest, but he insists he feels great! Neither of us have blood glucose issues. Both of us have low blood pressure readings. We eat Salba in some form virtually every day of the week. We are "converts" to its value and efficacy!

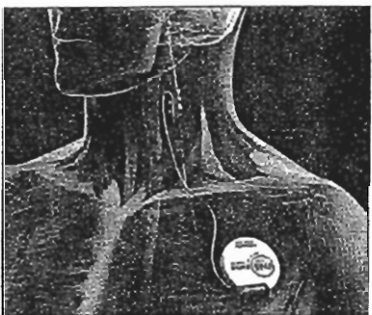
Andrea Roorda
Dallas, Texas



The Pain is Gone—The Hour of Power's Arvella Schuller, who creates the Crystal Cathedral music ministry, tells thousands attending their seminars about relieving the pain of osteoporosis. 90



Dog Humor—Celebrated quotes about man's best friend. 74



New Tool for Depression—A unique treatment for epilepsy is also improving the quality of life for people suffering from severe depression. 80



Fiber Pioneer—Dr. James Anderson weighs in on proven strategies to combat obesity and reduce one's risk for type 2 diabetes. 70

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The Power Of A Single Grain



Not All Snacks Are Created Equal

- ♥ 400mg of Omega 3 Essential Fatty Acids Per Serving
- ♥ Plant Origin Ensures Maximum Absorption and Health Benefits
- ♥ 0g Trans Fats, 0g Sugars, 0 Gluten, Non GMO
- ♥ USDA Certified Organic 
- ♥ Highest Omega - 3 Enriched Tortilla Chips
- ♥ All This and Great Taste Too



SALBA SMART™

— BLUE CORN —

Nutrition Facts

Serving Size: 1oz (28.35g/about 12 chips)
Servings Per Container About 9

Amount Per Serving	
Calories 140	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 0.5g	3%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 19g	6%
Dietary Fiber 4g	16%
Sugars 0g	
Protein 2g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 4%

*Percentage Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65 g	80 g
Saturated Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients: Stone ground organically grown blue corn, organic expeller pressed canola oil, Salba™ White Chia Seeds (Salvia hispanica L.), water and sea salt

— WHITE CORN —

Nutrition Facts

Serving Size: 1oz (28.35g/about 12 chips)
Servings Per Container About 9

Amount Per Serving	
Calories 140	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 0.5g	3%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 19g	6%
Dietary Fiber 4g	16%
Sugars 0g	
Protein 2g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 2%

*Percentage Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65 g	80 g
Saturated Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients: Stone ground organically grown white corn, organic expeller pressed canola oil, Salba™ White Chia Seeds (Salvia hispanica L.), water and sea salt

— YELLOW CORN —

Nutrition Facts

Serving Size: 1oz (28.35g/about 12 chips)
Servings Per Container About 9

Amount Per Serving	
Calories 140	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 0.5g	3%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 19g	6%
Dietary Fiber 4g	16%
Sugars 0g	
Protein 2g	

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 2%

*Percentage Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65 g	80 g
Saturated Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients: Stone ground organically grown yellow corn, organic expeller pressed canola oil, Salba™ White Chia Seeds (Salvia hispanica L.), water and sea salt

Case Specifications - 9 oz. Organic Tortilla Chips

Product	12 oz. Tortilla Chips	Case Dimensions	L 20.81" x W 13.44" x H 10.06"
Pack/Size	12/9 oz.	Case Weight	7.79 lbs
Package Size	H 14" x W 8" x D 3"	Case Cube	1.63 cu .ft.
Shelf Life	6 months	Pallet Pattern	7 x 9

UPC Codes - 9 oz. Organic Tortilla Chips

Flavor	Item UPC
White Corn	8-57562-00160-6
Yellow Corn	8-57562-00161-3
Blue Corn	8-57562-00162-0


Salba Smart Natural Products, LLC
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SALBA SMART

The Power Of A Single Grain™



Not All Snacks Are Created Equal

- ♥ 160mg of Omega 3 Essential Fatty Acids Per Serving
- ♥ Plant Origin Ensures Maximum Absorption and Health Benefits
- ♥ 0g Trans Fats, 0g Sugars, 0 Gluten, Non GMO
- ♥ USDA Certified Organic 
- ♥ All This and Great Taste Too



SALBA SMART™

MILD

Nutrition Facts	
Serving Size 2 Tbsp. (28g)	
Servings Per Container 12	
Amount Per Serving	
Calories 12	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 126mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	3%
Sugars 0g	
Protein 0g	
Vitamin A 4%	Vitamin C 9%
Calcium 2%	Iron 2%

*% Daily Values Based on a 2,000 Calorie Diet.

MEDIUM

Nutrition Facts	
Serving Size 2 Tbsp. (28g)	
Servings Per Container 12	
Amount Per Serving	
Calories 12	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 126mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	3%
Sugars 0g	
Protein 0g	
Vitamin A 4%	Vitamin C 9%
Calcium 2%	Iron 2%

*% Daily Values Based on a 2,000 Calorie Diet.

HOT

Nutrition Facts	
Serving Size 2 Tbsp. (28g)	
Servings Per Container 12	
Amount Per Serving	
Calories 12	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 126mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	3%
Sugars 0g	
Protein 0g	
Vitamin A 4%	Vitamin C 9%
Calcium 2%	Iron 2%

*% Daily Values Based on a 2,000 Calorie Diet.

Ingredients: Organic diced tomatoes, organic crushed tomatoes, organic onions, Salba™ White Chia Seeds (Salvia hispanica L.), organic garlic, organic cilantro, organic jalapeno peppers, lime juice, organic cider vinegar, sea salt, organic black pepper, organic cumin

Ingredients: Organic diced tomatoes, organic crushed tomatoes, organic onions, Salba™ White Chia Seeds (Salvia hispanica L.), organic garlic, organic jalapeno peppers, organic cilantro, lime juice, organic cider vinegar, sea salt, organic black pepper, organic cumin

Ingredients: Organic diced tomatoes, organic crushed tomatoes, organic onions, organic jalapeno peppers, Salba™ White Chia Seeds (Salvia hispanica L.), organic garlic, organic cilantro, lime juice, organic cider vinegar, sea salt, organic black pepper, organic cumin

Case Specifications - 12 oz. Salsa			
Product	12 oz. Organic Salsa	Case Dimensions	L 12.5" x W 9.5" x H 5.25"
Pack/Size	12/12 oz.	Case Weight	16.50 lbs
Package Size	H 4.75" x W 3"	Case Cube	.36 cu .ft.
Shelf Life	1 year	Pallet Pattern	15 x 8

UPC Codes - 12 oz. Salsa	
Flavor	Item UPC
Mild Salsa	8-57562-00190-3
Medium Salsa	8-57562-00191-0
Hot Salsa	8-57562-00192-7

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