



Blended Fish Sauce with Fermented Sa-thorn Leaves Liquid, 25% Sodium-reduced Formulation

Fermented Sa-thorn (*Millettia leucantha* Kurz) leaves liquid is a salty seasoning with unique deliciousness and flavor. It is traditionally made from young leaves of the Sa-thorn plant that pass through the fermentation of natural micro-organisms. This seasoning originates from the northeastern region of Thailand. From know-how to the prototype of “Blended Fish Sauce with Fermented Sa-thorn Leaves Liquid”, this product contains 25% less sodium than typical fish sauce. It has a sodium content of 1,190 mg/mL compared to the fish sauce with a sodium content of 1,590 mg/mL. Moreover, the protein content in this product is higher than the fish sauce for 3 times. Sa-thorn leaves liquid can be used for cooking in several ways instead of fish sauce or used as marinating sauce for all types of meat. It could deliver perfectly umami and salty tastes.

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