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Khoisan Salt Launches Nori Umami at SIAL Paris 2026

A new South African seasoning combines hand-harvested Fleur de Sel, roasted West Coast nori and sesame to deliver natural umami flavour.



VELDDRIF, SOUTH AFRICA - Khoisan Salt will introduce Nori Umami, a new premium seasoning developed for SIAL Paris 2026, taking place from 17-21 October at Paris Nord Villepinte.

Created on South Africa's West Coast, Nori Umami combines Khoisan's hand-harvested Fleur de Sel with roasted nori and sesame. The result is a distinctive seasoning that brings together premium South African sea salt with the savoury depth of natural umami.

Nori is familiar to many consumers through sushi, but it is still less commonly used as an everyday seasoning. By combining roasted nori with premium South African sea salt and sesame, Nori Umami offers an accessible way to introduce the ingredient in a familiar format while creating a distinctive new flavour experience.

The concept was developed to bridge the gap between a well-known ingredient and wider everyday use. Nori Umami can be used during cooking or as a finishing seasoning and is suited to vegetables, eggs, rice, pasta, seafood and a wide range of savoury dishes.

"We wanted to create something that reflects where we come from while giving buyers and chefs a practical new way to experience nori. Nori Umami combines our premium sea salt with roasted nori in a product that is distinctive, versatile and easy to use."

Chris Stange, CEO, Khoisan Trading Company

Khoisan Salt produces premium sea salts in Velddrif on South Africa's West Coast. Its range includes Fleur de Sel, Sea Salt Flakes and Fine Sea Salt, together with a growing range of products inspired by the region's coastal provenance.

Nori Umami will be a key product at SIAL Paris, where Khoisan will meet importers, distributors, retailers, foodservice operators and specialty food buyers seeking differentiated premium products with a strong origin story.

PRODUCT HIGHLIGHTS

- South African premium seasoning
- Natural umami flavour
- For retail, foodservice and specialty food markets
- Fleur de Sel, roasted nori and sesame
- 100 g premium format

Visit Khoisan Salt at SIAL Paris 2026

Hall 5A - Stand I26 | South African National Pavilion | 17-21 October 2026

khoisansalt.co.za | sales@khoisansalt.co.za