



12 November 2025

MicroSalt plc
("MicroSalt" or the "Company")

New Strategic Relationship with Daiya Foods

MicroSalt announces a new strategic relationship with Daiya Foods, a leader in dairy-free and plant-based innovation foods.

MicroSalt plc (AIM: SALT), a leading manufacturer of full-flavour natural salt with approximately 50% less sodium, is pleased to announce a new relationship with Daiya Foods Inc. ("Daiya Foods"), a global leader in dairy-free and plant-based food innovation. MicroSalt has received an initial order of 50k to begin production and its projected 2026 volume to approximate 500k.

Acquired by Otsuka Pharmaceutical Co., Ltd in 2017 for 405 million, Daiya Foods is recognised for pioneering dairy-free products that deliver the taste, texture, and nutritional satisfaction consumers expect from traditional dairy foods. Available in 25,000 grocery stores in the US and Canada, as well as through e-commerce partnerships, Daiya Foods' products can be found internationally in Asia, Europe, and Latin America.

MicroSalt expects to be integrated into the Daiya Foods portfolio of product lines, with an initial focus on cheese and pizza dough, supporting Daiya Foods' mission to provide delicious, accessible, and healthier plant-based alternatives. The collaboration represents an important step in expanding MicroSalt's reach beyond the snack sector into broader food applications where sodium reduction has traditionally challenged flavour and functionality.

This collaboration further reinforces MicroSalt's position as a preferred partner for global food manufacturers seeking to meet consumer demand for healthier, full-flavour products. As the drive toward sodium reduction accelerates across international markets, MicroSalt continues to expand its footprint across multiple categories, from snacks and condiments to frozen meals and dairy alternatives, enabling brands to achieve meaningful sodium reduction without compromise on taste or texture.

Rick Guiney, CEO of MicroSalt, commented:

"We're very pleased to align efforts with Daiya Foods, a company that shares our vision of making healthier eating both delicious and accessible. This collaboration demonstrates the versatility of MicroSalt's technology across diverse food categories-from dairy-free alternatives to frozen meals and sauces. It's another step in our journey to make sodium reduction a standard part of holistic, better-for-you reformulation across the food industry."

Enquiries:

MicroSalt plc
Rick Guiney, CEO

c/o +44 (0)20 4582 3500

Zeus (Nominated adviser and broker) +44 (0)20 3829 5000
David Foreman, James Edis (Investment
Banking)

Gracechurch Group (Financial PR) +44 (0)20 4582 3500
Heather Armstrong, Alexis Gore, Rebecca Scott

About MicroSalt

MicroSalt is disrupting the global salt market with its patented, full-flavour, low-sodium salt designed for both food manufacturers and consumers. Using proprietary micron-sized particles, MicroSalt® delivers the same salty taste as traditional salt with approximately 50% less sodium, offering a scalable solution to one of the world's most pressing health challenges. Year to date through 2025, MicroSalt® has contributed to more than 634M servings made healthier.

Excess sodium consumption is a leading contributor to cardiovascular disease, the world's number one cause of death. The World Health Organisation has targeted a 30% reduction in global sodium intake by 2025, a shift projected to save seven million lives by 2030. The economic case is equally compelling: in the UK alone, cardiovascular disease costs £19 billion annually, and reducing average daily salt intake by just one gram could save over 4,000 lives and £288 million each year.

Operational since 2018, MicroSalt has established a defensible IP portfolio, holding a granted US patent and 14 pending applications worldwide. These protections create significant barriers to entry in a market expected to grow exponentially as regulation and consumer demand accelerate.

MicroSalt is ideally positioned for scale and market leadership, with clear pathways into food manufacturing, consumer channels, and ultimately the broader £10+ billion global salt market. MicroSalt is more than a healthier alternative-it is a disruptive, category-defining solution poised to deliver significant commercial and societal impact.

For more information, please visit www.microsaltinc.co or follow on X @microSaltPLC.

About Daiya Foods Inc.

Daiya Foods Inc. is a pioneering Canadian food company committed to creating plant-based comfort foods for everyone. Founded in 2008 and headquartered in Burnaby, British Columbia, Daiya has grown from its origins in dairy-free cheese alternatives to a broad portfolio of dairy-free pizzas, mac & cheese, desserts and more. The Company's products are allergen-friendly (free of dairy, soy, gluten and nuts in many cases), non-GMO certified, and designed to deliver the taste, texture and melt of conventional comfort foods - without compromise.

Backed by global parent Otsuka Pharmaceutical Co., Ltd., Daiya is committed to innovation, sustainability and inclusivity. From its LEED-certified production facility in British Columbia to its mission of "cheese reimaged" for all, Daiya is leading the charge in the plant-based movement.

To learn more, visit www.daiyafoods.com

This information is provided by RNS, the news service of the London Stock Exchange. RNS is approved by the Financial Conduct Authority to act as a Primary Information Provider in the United Kingdom. Terms and conditions relating to the use and distribution of this information may apply. For further information, please contact rs@seg.com or visit www.rs.com.

RNS may use your IP address to confirm compliance with the terms and conditions, to analyse how you engage with the information contained in this communication, and to share such analysis on an anonymised basis with others as part of our commercial services. For further information about how

RNS and the London Stock Exchange use the personal data you provide us, please see our [Privacy Policy](#).

END

MSCBRBDBXXBDGUB