

MAKE A CLEAN SWAP.®



Our clean label salt solutions deliver great tasting, lower sodium mineral and sea salts for a healthier nutrition balance with the same functionality as regular salt.



PRODUCT APPLICATIONS

- Soups & Sauces
- Baked goods
- Meats
- Plant-based foods
- Dairy
- Snacks



CREATED BY NATURE.
NURTURED IN SCIENCE.

Contact us today to see how we can help.

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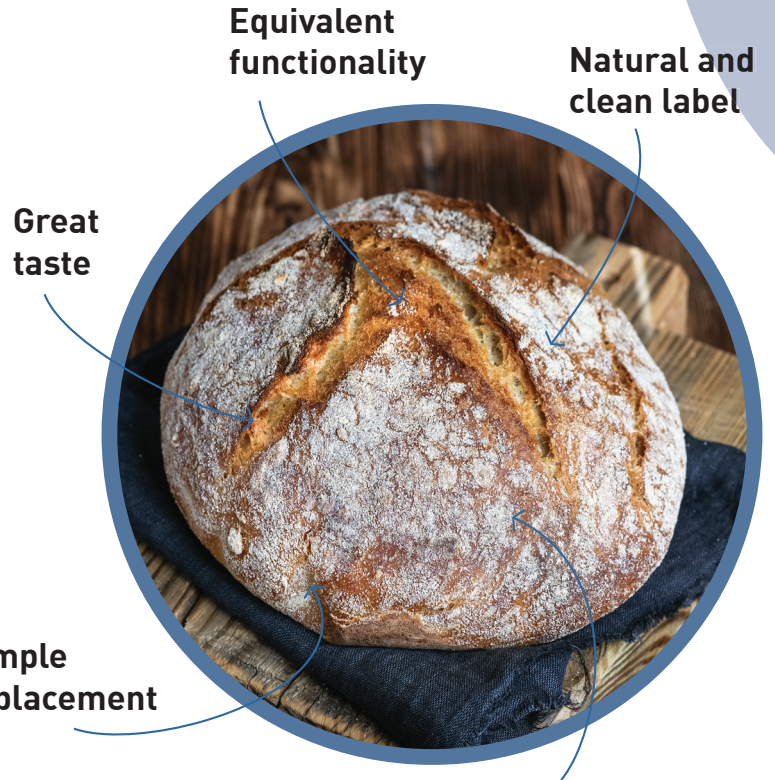
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Recommended Usage: Salt for Life® and Beyond Sea Salt® are used as a 1:1 replacement of standard salt in the formula to reduce sodium while maintaining flavor, function and quality.

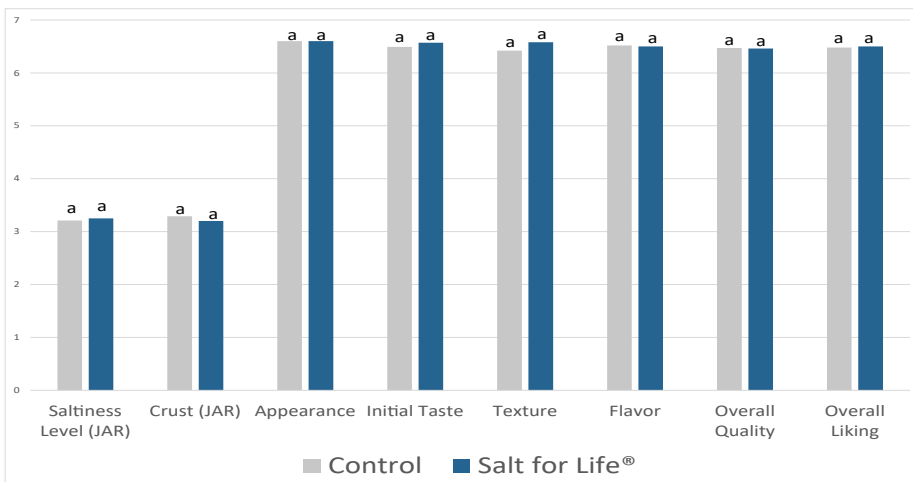
Application Example: Bread

	Control	Salt for Life
Flour	100.0%	100.0%
Water	49.0%	49.0%
Yeast	16.9%	16.9%
Sugar	6.0%	6.0%
Salt	2.4%	1.2%
Salt for Life®	---	1.2%
Soybean Oil	1.7%	1.7%
NuXtend®	1.0%	1.0%
Dough Conditioners	0.3%	0.3%
Total	177.3%	177.3%



3rd Party Sensory Analysis

35% reduced sodium bread at taste parity with control



Up to 50% sodium reduction with more potassium

Typical Application Ranges

Soups and Sauces	0.25 - 1.25%
Baked Goods	0.40 - 0.70%
Meats	0.25 - 1.00%
Plant-Based Foods	0.25 - 1.00%
Dairy	0.25 - 0.75%
Snacks	0.50 - 1.50%

N=124 from wide demographic. Saltiness level and Crust JAR, 3 = Just About Right. Other attributes scored on a 9-point hedonic scale. Attributes with same superscript are not significantly different (P<0.05).