

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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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: Pizza Sauce

	Control	Salt for Life
Tomato Paste	51.4%	51.4%
Water	42.8%	42.8%
Sugar	3.1%	3.1%
Salt	1.1%	0.7%
Salt for Life [®]	--	0.5%
Soybean Oil	1.0%	1.0%
Garlic Powder	0.3%	0.3%
Oregano	0.1%	0.1%
Basil	0.1%	0.1%
Black Pepper	0.1%	0.1%
Total	100.0%	100.0%

Equivalent functionality Natural and clean label

Great taste

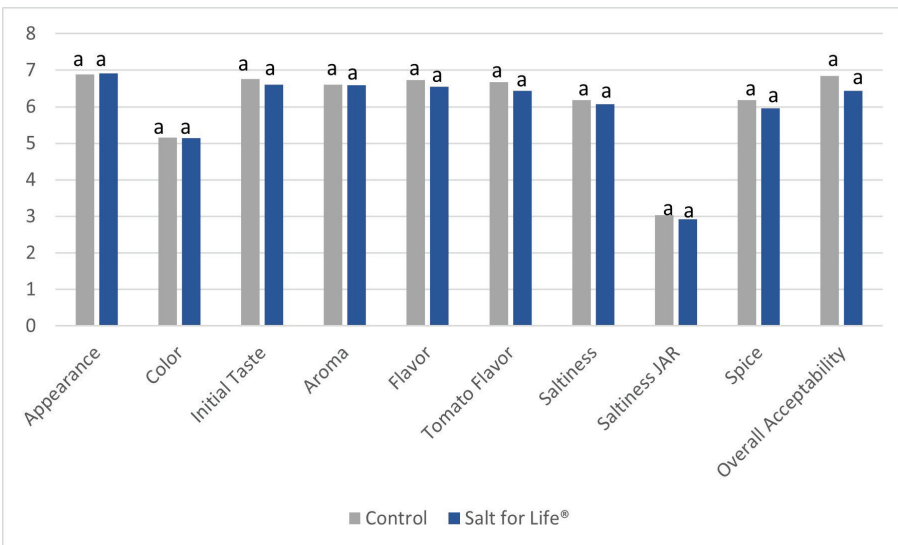


Simple replacement

Up to 50% sodium reduction with more potassium

3rd Party Sensory Analysis

41% less sodium pizza sauce at taste parity with control



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=95 from wide demographic. Saltiness level 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).