

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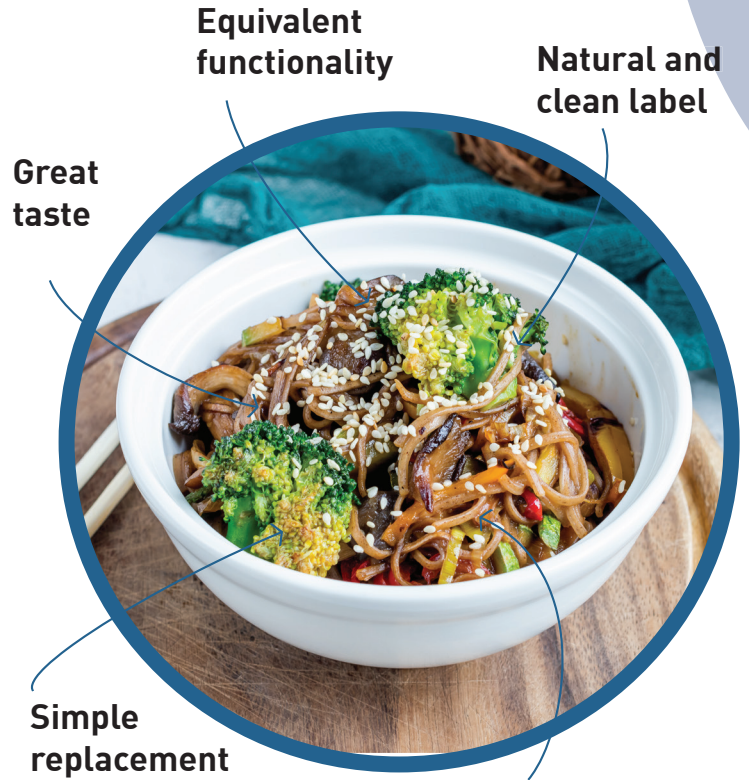
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Recommended Usage: Salt for Life® and Beyond Salt™ are used as a 1:1 replacement of standard salt in the formula to reduce sodium while maintaining flavor, function and quality.

Application Example: Beef Ramen Seasoning

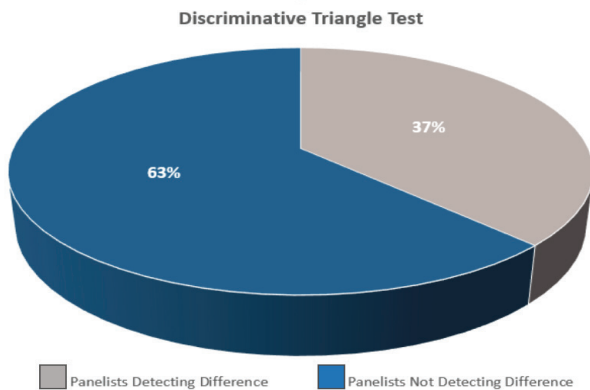
	Control	Beyond Sea Salt
Sea Salt	28.05%	18.23%
Beyond Sea Salt	---	9.82%
MSG	9.67%	9.67%
Sugar	24.18%	24.18%
Beef Stock Powder	11.61%	11.61%
Dextrose	6.77%	6.77%
Onion Powder	3.88%	3.88%
Garlic Powder	3.63%	3.63%
Tomato Powder	3.63%	3.63%
Soy Sauce Powder	2.42%	2.42%
Hydrolyzed Corn Protein	2.30%	2.30%
Black Pepper	1.21%	1.21%
Hydrolyzed Soy Protein	0.97%	0.97%
Chile Powder	0.60%	0.60%
Caramel Color	0.48%	0.48%
Beet Powder	0.36%	0.36%
I + G	0.24%	0.24%
Total	100.00%	100.00%



Up to 50% sodium reduction with more potassium

3rd Party Sensory Analysis

No significant difference between control and 27% reduced sodium beef ramen noodle application ($P < 0.05$).



3rd Party Sensory Triangle Difference Test on Beef Ramen Noodle application. N = 80 from wide demographic. Control and reduced sodium variable not significantly different ($P < 0.05$).

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%
Seasonings	5.00 - 10.0%
Snacks	0.50 - 1.50%