



FOR IMMEDIATE RELEASE

Contact

Jill Greenwood, Formula PR
(212) 219-0321 / greenwood@formulapr.com

**NUTEK FOOD SCIENCE ACHIEVES UNPRECEDENTED LEVELS OF SODIUM
REDUCTION WITH THE SUPPORT OF ITS SIGNIFICANT PATENT PORTFOLIO
Company's Patents for Processing Natural Salts Enable Great-Tasting Food
and Improved Nutrition**

Omaha, Nebraska (October 30, 2014) – [NuTek Food Science](#), the company behind two revolutionary salt products, NuTek Salt and Salt for Life®, announces that it currently has seven patents issued and eleven pending relating to sodium reduction in mainstream foods. To-date the company has been able to dramatically reduce sodium on most foods in the range of 30-50 percent and oftentimes in excess of 50 percent. NuTek is working closely with global food manufacturers and restaurant chains to help them achieve their sodium reduction goals and provide delicious foods with improved nutrition for their consumers.

Dr. Sam Rao, the company's Co-Founder, Vice President of R&D and Chief Innovation Officer, is the thought-leader behind NuTek's many patents. Dr. Rao, a food scientist and biochemist, has a tremendous track record of innovation across thirty years in the food industry, including leadership in development of Ultragrain and Sustagrain flours, and the probiotic that became named Culturelle.

"The technological breakthrough occurred through numerous, multi-disciplinary experiments over several years," explained Dr. Rao. "I knew potassium salt had great potential but it also had some inherent shortfalls in taste, that I am proud to say our team at NuTek Food Science has overcome," added Dr. Rao.

NuTek Food Science has secured an impressive portfolio of intellectual property and continues to build the R&D pipeline. The current patents issued to the company are directed to a relatively simple, yet ground-breaking, approach to processing potassium chloride salt resulting in NuTek Salt. The company's earliest patents were issued in 2008, the most recent was just a few months ago in 2014, and it has eleven more pending. The core wet processing technology behind the patents has demonstrated repeatedly the ability to use NuTek Salt to replace traditional sodium salt at unprecedented levels in mainstream processed and prepared foods, without compromising taste, functionality, or affordability.

"In my nearly 40 plus years working in the food industry, I have not seen a collection of intellectual property like we have," expressed Founder and CEO of NuTek Food Science, Tom Manuel. "It is

highly motivating to know that we at NuTek Food Science have the ability to positively impact the health and wellness of consumers globally. By partnering with major food companies from around the world, we are creating great-tasting foods with far less sodium content and much greater potassium content. The combination of which dramatically impacts both the health and enjoyment of our end consumers,” added Manuel.

Please visit www.nuteksalt.com/for-your-business to explore the wide range of application case studies using NuTek Salt.

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About NuTek Food Science

The mission of NuTek Food Science is to help create great-tasting and affordable food that enhances global health and wellness. The company strives to grow its business by being great partners to the global food system, with innovative products for food manufacturers, food retailers, and restaurant chains. With two revolutionary new salt products, NuTek Salt and Salt for Life®, the company delivers improved nutrition through unprecedented levels of sodium reduction in food, replacing it with potassium, a necessary and underconsumed nutrient – all while maintaining great taste, affordability, and ease of use. The company’s salts are naturally sourced and through a proprietary process have achieved successful sodium reduction in the range of 30-50 percent, and oftentimes in excess of 50 percent in many foods (eighteen patents issued or pending). For consumers, NuTek Food Science offers Salt for Life®, a packaged blend of potassium salt and sea salt for use in recipes and topical uses, provides more than 75 percent less sodium than regular table salt with no compromise in taste.

NuTek Food Science, funded in part by an investment from Khosla Ventures, has offices in Omaha, NE, Minneapolis, MN, and Washington, DC. *Fast Company* highlighted the company as one of just a few companies that Bill Gates recognized as “Shaping the Future of Food.” You can find further information at www.nuteksalt.com or www.saltforlife.com.