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## ***Salt for Life*<sup>™</sup> Sea Salt Blend from Nu-Tek Food Science Receives 2013 FABI Award**

**Minnetonka, Minn. (April 30, 2013)** – Nu-Tek Food Science’s *Salt for Life*<sup>™</sup> Sea Salt Blend has been named a recipient of the prestigious 2013 Food & Beverage Innovations Awards (FABI Award), presented by the National Restaurant Association Restaurant, Hotel-Motel Show. The FABI Award recognizes innovative consumable products that deliver significant benefits to restaurant operators and the food industry. *Salt for Life* was selected by an independent panel of industry leaders who represent a variety of commercial and noncommercial food industry segments.

*Salt for Life*—the new sodium-reduction solution for restaurant operators and the food industry—uses the revolutionary, patented technology of *Nu-Tek Salt Advanced Formula Potassium Chloride*<sup>SM</sup> to deliver the true taste of salt.

*Salt for Life* is the only sea salt with 70 percent less sodium than table salt, and can be used as a one-to-one replacement in recipes—providing consistent quality and great taste. *Salt for Life* is available for restaurant operators in containers for back-of-the-house kitchen use and tabletop shakers, as well as single-serve sachets. *Salt for Life* will also be available at select grocery retailers in the summer of 2013. Ask your local grocer.

The FABI Award for Nu-Tek Food Science’s *Salt for Life* Sea Salt Blend will be showcased at the 2013 National Restaurant Association Restaurant, Hotel-Motel Show, May 18 to 21, at Chicago’s McCormick Place.

### **About Nu-Tek Food Science**

Headquartered in Minnetonka, Minn., Nu-Tek Food Science offers *Salt for Life* Sea Salt Blend and *Nu-Tek Salt Advanced Formula Potassium Chloride* to meet the growing demands for reduced sodium in the food industry. As a company, our focus is technology-driven solutions for healthier foods. Our patented one-to-one sodium-reduction solution for a broad range of applications helps restaurants and food companies offer a healthier product to consumers without changing functionality or taste, while effectively managing cost. We are positioned to partner with restaurants and food companies to fulfill consumers’ needs for lower-sodium products.

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