



FOR IMMEDIATE RELEASE

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NuTek Food Science Announces the Opening of New Manufacturing Facility

Omaha, Nebraska (February 4, 2016) - NuTek Food Science, LLC, a company that helps create great-tasting and affordable foods to enhance global health, is pleased to announce the opening of its new 100,000 square foot state-of-the-art manufacturing facility in Fargo, ND. The plant is designed to produce its patented and revolutionary NuTek Salt.

This state-of-the-art facility provides the safest environment for food safety, efficiency and flexibility. The facility is designed to meet the stringent expectations and requirements of the global marketplace and has obtained an SQF (Safe Quality Food) Level 2 certification.

“The opening of the Fargo facility is a milestone in NuTek’s brief history, and it better positions NuTek to serve the rapidly expanding volume demands of our customers, both domestically and internationally,” said Brian Boor, President and COO of NuTek. Boor went on to state, “Through our own dedicated facility, we further enhance our ability to offer the highest levels of product quality and service. “

NuTek Salt is made from a simple, yet patented process. Using naturally sourced potassium salt (potassium chloride) from North America and our patented single-crystal technology, we are able to replace regular sodium chloride salt at unprecedented levels – without compromising taste or functionality.

About NuTek Food Science, LLC

The mission of NuTek Food Science is to help create great-tasting and affordable foods that enhance 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 widely 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 consumer use in-home, NuTek Food Science offers Salt for Life® - Nature’s Alternative Salt, a packaged blend of potassium salt and sea salt for use in recipes and topical uses, that provides 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 and Minneapolis, MN. *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.