

For further information, please contact:

Tom McCurry
Cain Food Industries, Inc.
913-317-6866
t.mccurry@cainfood.com

Deb Ahl
Anderson Partners
800-551-9737
dahl@andersonpartners.com

FOR IMMEDIATE RELEASE:

NU-TEK FOOD SCIENCE AND CAIN FOOD INDUSTRIES PARTNER TO HELP THE GRAIN-BASED FOOD INDUSTRY REDUCE SODIUM LEVELS

Minnetonka, Minn. (April 22, 2013) – Nu-Tek Food Science announced that they have signed an agreement with Cain Food Industries, Inc. as the exclusive broker and distributor for the grain-based food industry in the United States. The grain-based foods are consistently listed as one of the leading contributors of sodium to the U.S. diet.

Nu-Tek Food Science's patented, single-crystal technology produces Nu-Tek Salt Advanced Formula Potassium Chloride™ that makes sodium reduction more cost-effective with the consistent results manufacturers demand. The patented technology significantly minimizes the bitter flavor traditionally associated with potassium chloride without needing to add expensive flavors or maskers and delivers salt intensity similar to sodium chloride.

"Our partnership with Cain Food Industries provides a great opportunity to bring our sodium-reduction technology to bakers and manufacturers in the grain-based food industry," said Tom Manuel, chief executive officer of Nu-Tek Food Science. "Cain brings added-value products to their customers-introducing new concepts and generating innovative new products in the marketplace. They are recognized as the supplier of choice in functional ingredients and can fully support our customers with their strong knowledge and technical support."

"Cain Foods has traditionally been a solutions provider to the challenges facing the grain-based food industry" said Gary Cain, president - Cain Foods Industries, Inc. "Over the last couple of years, study after study has pointed at baked goods as a leading source of sodium in the American diet. Nu-Tek Salt Advanced Formula Potassium Chloride gives us the tool our industry needs to continue to move baked goods back into the 'good for you' category in the eyes of consumers. Nu-Tek Food Science's solution allows us to reduce the sodium content in grain-based foods by 33% to 50%, with no loss in flavor or functionality."

About Nu-Tek Food Science

Headquartered in Minnetonka, Minn., Nu-Tek Food Science offers Nu-Tek Salt Advanced Formula Potassium Chloride to meet the growing demand 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 processed meat, bakery and processed cheese applications helps food companies offer a healthier product to consumers without changing functionality or taste, while effectively managing cost. We are positioned to partner with food companies to fulfill consumers' needs for lower-sodium products.

About Cain Food Industries, Inc.

Located in Dallas, Texas, Cain Food Industries, Inc. is a leading technology and service provider for the grain-based food industry. Established in 1971 by Ernie and Billy Cain, the third-generation company provides functional ingredients, enzyme systems and custom blends through a worldwide distribution network. Cain Foods has the ability to produce more than 60,000,000 pounds of product annually and serves the customer base with a technical sales team with more than 250 years of bakery experience.

###