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FOR IMMEDIATE RELEASE:

NU-TEK FOOD SCIENCE SIGNS SOUTH AMERICAN DISTRIBUTION AGREEMENT WITH TOVANI BENZAQUEN INGREDIENTS FOR NU-TEK SALT ADVANCED FORMULA POTASSIUM CHLORIDE

Minnetonka, Minn. (Jan. 31, 2013) – Nu-Tek Food Science announced that they have signed an agreement with Tovani Benzaquen Ingredients to distribute Nu-Tek Salt Advanced Formula Potassium Chloride to food manufacturers in Brazil. According to the Brazilian Food Industry Association, Brazilians consume approximately 12g of sodium per day, more than twice the amount recommended by the World Health Organization.

Nu-Tek Food Science's patented, single-crystal technology produces Nu-Tek Salt Advanced Formula Potassium Chloride – a cost-effective, sodium-reduction solution that delivers consistent results manufacturers demand. This revolutionary 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 Tovani Benzaquen Ingredients provides a great opportunity to bring our technology to food manufacturers in South America,” said Tom Manuel, chief executive officer of Nu-Tek Food Science. “Tovani brings added value ingredients to their customers, introducing new concepts and generating innovative products in the market. They have been recognized as the supplier of choice in functional ingredients and can fully support our customers with their strong knowledge and technical support.”

“We consider our association with Nu-Tek Food Science to be very strategic. The Brazilian government has an agreement with the Brazilian Food Industry Association that defines sodium reduction targets in foods like margarines, sauces, instant pastas, biscuits, snacks and many others. Nu-Tek provides a sodium-reduction product with a differentiated, patented technology that meets and exceeds our customers' expectations in terms of flavour and functionality,” added Moses Benzaquen, president, Tovani Benzaquen Ingredients.

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 Tovani Benzaquen

Located in Sao Paulo, Brazil, Tovani Benzaquen was established in 1992, offering specialized services for the food, pharmaceutical and animal nutrition industries, with differentiated ingredients and additives, through a highly capable and well-trained team.

Since the beginning, the objective was to bring added value ingredients to their customers, introducing new concepts and generating innovative products in the market. Tovani is very well recognized by the market as a functional ingredient supplier, having won multiple awards for industry excellence.

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