



NuTek: Patented, Proven Technology

NuTek can replace regular sodium chloride salt at unprecedented levels—without compromising taste or functionality and at minimal cost. It tastes like salt because it is salt!

February 20, 2015

NuTek Food Science, the company behind two revolutionary salt products, NuTek Salt and the newly re-launched Salt for Life®, has seven issued patents and 11 more patents pending related 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% to 50% (and even higher). Using naturally sourced potassium salt (potassium chloride) from Canada and a patented single-crystal technology, NuTek can replace regular sodium chloride salt at unprecedented levels—without compromising taste or functionality and at minimal cost. It tastes like salt because it is salt!



NuTek Salt has no GMOs, is kosher certified and has gluten-free options in the range of products offered.

— NuTek Food Science, www.nuteksalt.com