

# Reduced Sodium Sea Salt & Modified Potassium Chloride



**Nu-Tek introduces a new technology to help lower sodium content in your food application.**

- This technology will function and taste like salt.
- It can be used at a 1-to-1 **replacement** for salt (sodium chloride).
- It achieves 50 to 100% **reduction** to 33 to 100% **reduction**.

### Nu-Tek Salt Product List

Product	Code	*Sodium Reduction	Application
Modified Potassium Chloride	14510	100	Very low sodium food development work
Reduced Sodium Sea Salt 33	17210	33	Chips, seasoning blends, bakery, cheese, meat, soups, sauces and gravies
Reduced Sodium Sea Salt 50	17710	50	Chips, seasoning blends, bakery, cheese, meat, soups, sauces and gravies

\*Sodium reduction percentage as compared to salt (sodium chloride).

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