



Technology-driven solutions
for **HEALTHIER FOODS**SM

A new technology from the world leader in sodium reduction

Nu-Tek Food Science has developed a unique product utilizing patented single-crystal processing technology. **Nu-Tek Salt Advanced Formula Potassium ChlorideSM** can reduce sodium levels in popular foods by **up to 50 percent** and significantly minimizes the bitter taste associated with traditional potassium chloride. It also provides dietary potassium, which may contribute to lowering blood pressure and decreasing the risk of cardiovascular disease.

THE SODIUM SOLUTION FOR CHEESE

Sodium reduction in cheese poses two main challenges. The first is taste—sodium chloride (salt) adds characteristic flavor to cheese. The sodium/potassium portion of salt (cation) gives salt the typical salty perception. The second is functionality. Nu-Tek Salt Advanced Formula Potassium Chloride solves both the taste and the functional challenges.

During testing of cheddar cheese made with Nu-Tek Salt Advanced Formula Potassium Chloride, the salty perception and flavor acceptability were virtually identical to the cheddar cheese made with regular salt. Texture and shelf life were also comparable between the two formulations.

QUICK FACTS

- *Tastes like salt*
- *Functions like salt*
- *Clean label*
- *Cost-effective*
- *Consistent results*

PUT OUR INDUSTRY EXPERTISE TO WORK FOR YOU

Our team at Nu-Tek Food Science has decades of experience working for food industry giants and can work with you in your formulations to achieve the highest sodium reduction while maintaining taste and functionality. We can also provide customized product samples to help you meet the goals of your company's sodium-reduction initiatives.

nu-tekfoodscience.com

Learn how Nu-Tek Food Science can help you meet your sodium-reduction goals.

Nu-Tek Salt Advanced Formula Potassium Chloride advantages:

Functions like salt

- *Similar shelf life*
- *Good cheese aging characteristics*
- *Facilitates whey removal*
- *Controls acid production*

Taste

- *No significant difference in saltiness, off-flavor, overall acceptability and texture for cheddar and cottage cheese*
- *No significant difference in saltiness, off-flavor and overall acceptability for American-style processed*

Cost-effective

- *Eliminates need for maskers and flavor enhancers*
- *Can be used across broad range of product applications*
- *Allows the ability to hit or exceed sodium-reduction goals in one execution*



Available In Canada exclusively From Malabar Super Spice.

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