

May 23-24
2023



CLEAN LABEL
CONFERENCE



NuTek Natural Ingredients Presents NuSavor



Clean Label
Flavor Solutions



CREATED BY NATURE.
NURTURED IN SCIENCE.



NuTek Natural Ingredients



What We Do

Created by nature, nurtured in science and brought to life by expertise in R&D, manufacturing and sourcing, we create cost effective, clean label ingredient solutions for our customers and partners.

Our Clean Label Platforms Today



Flavor



Preservatives



Texture

Our Core Competencies

- R&D expertise and IP development
- Manufacturing and scaling new processes
- Sourcing and global supply chain

Why We Do It

Aligned with our core values of simplicity, transparency, and sustainability, our mission is to create solutions that support the nutritional demands of our growing global community.



Agenda

01

**NuSavor
Introduction**

02

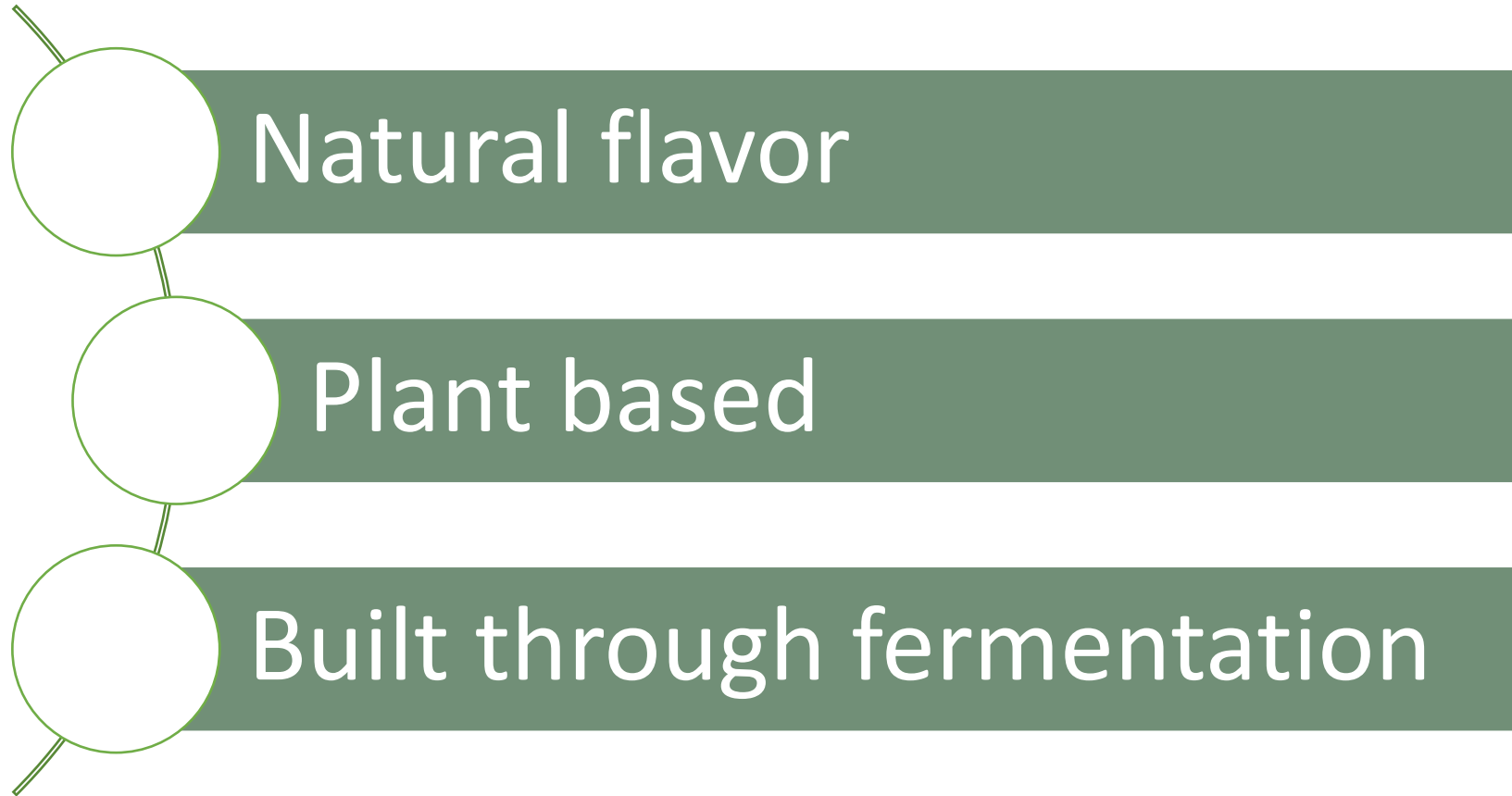
**Functionality
Benefits**

03

Applications

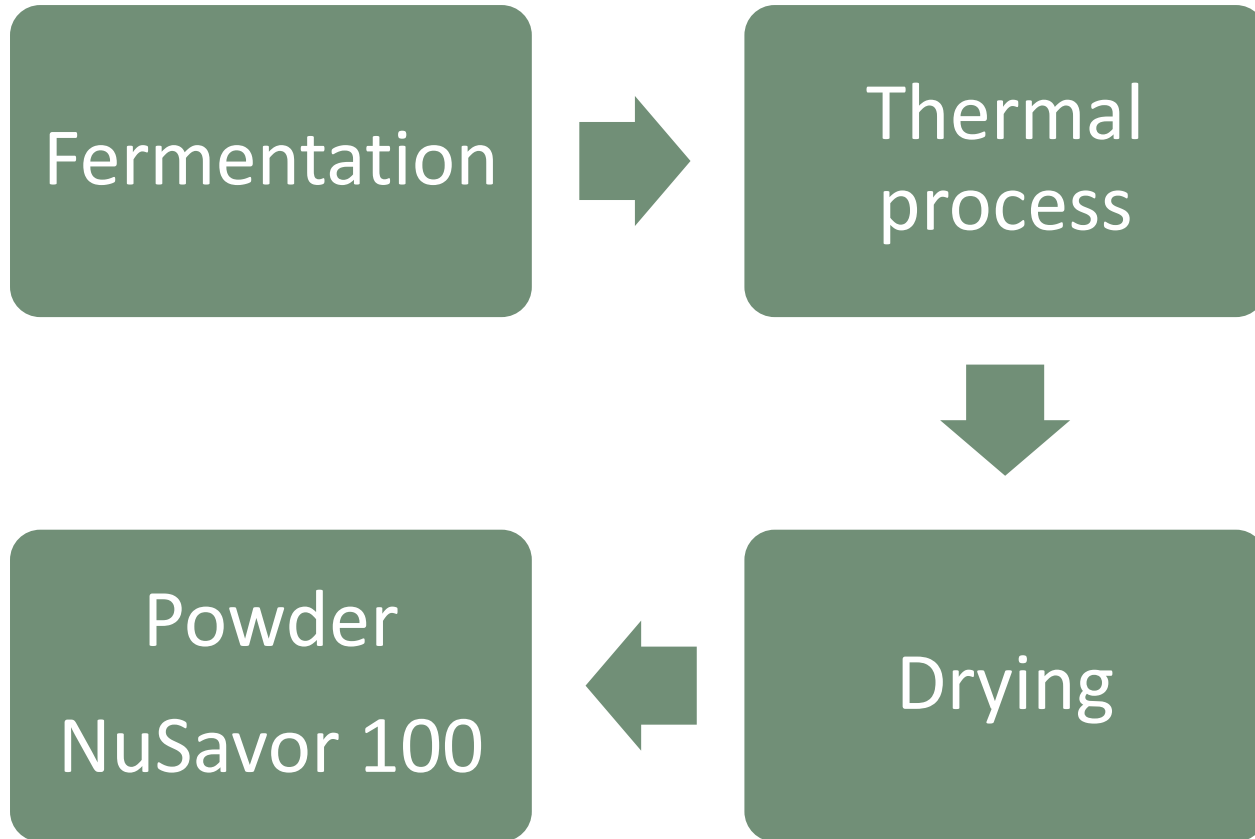


NuSavor – Intro





Process



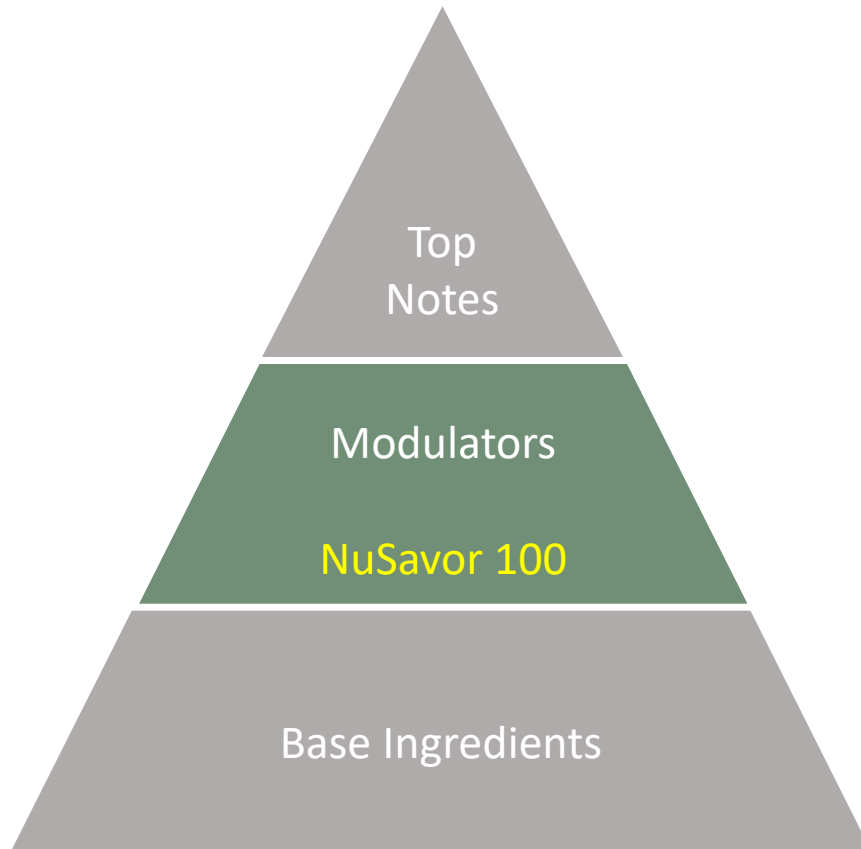
Natural flavor per
21CFR101 definition

40# lb bags
Shelf life: 24 months /
ambient conditions

More products in the
pipeline



NuSavor 100

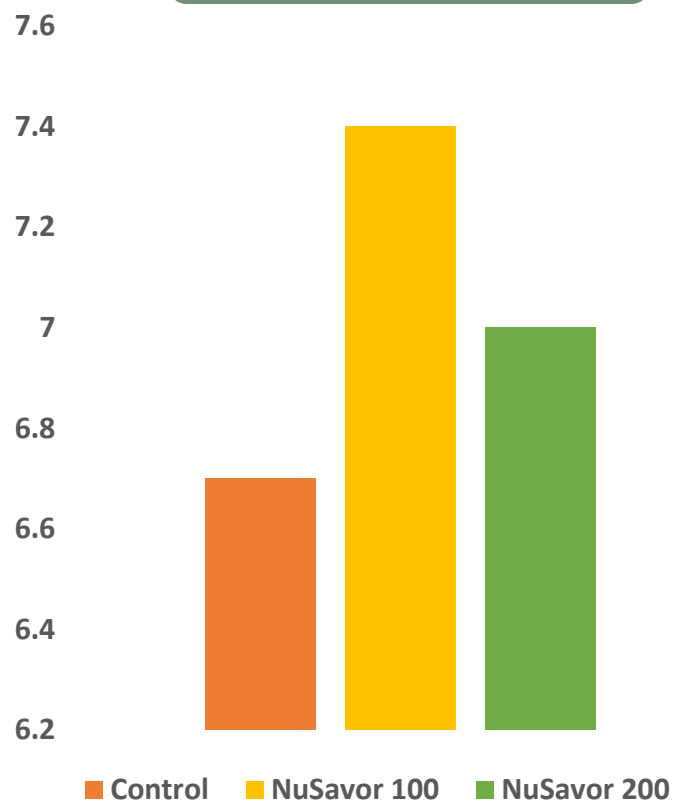


- Builds rich umami / kokumi flavor with little glutamates
- Rounds savory notes
- Replace
 - MSG
 - YE
 - I & G
- Helps with sodium reduction

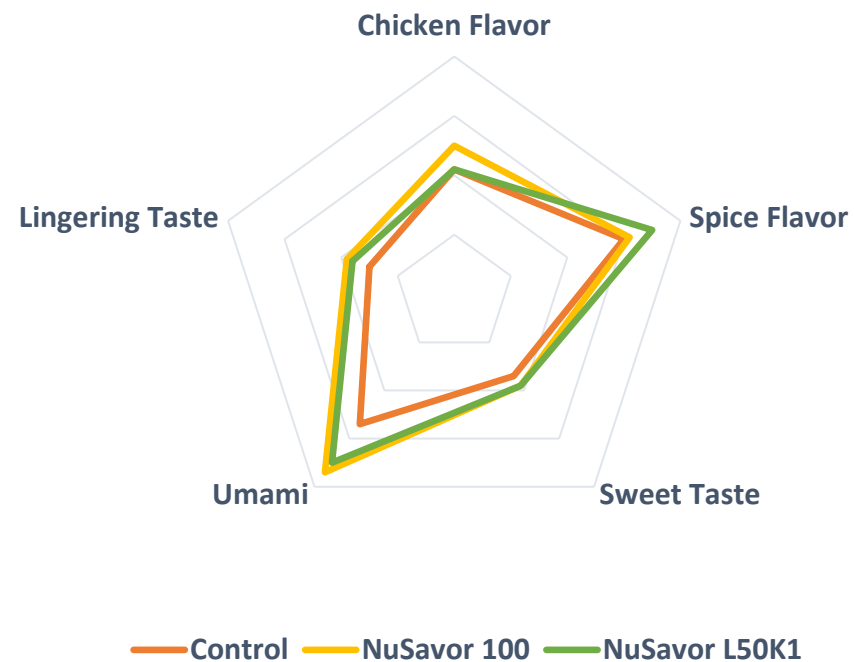


Chicken Ramen

Saltiness



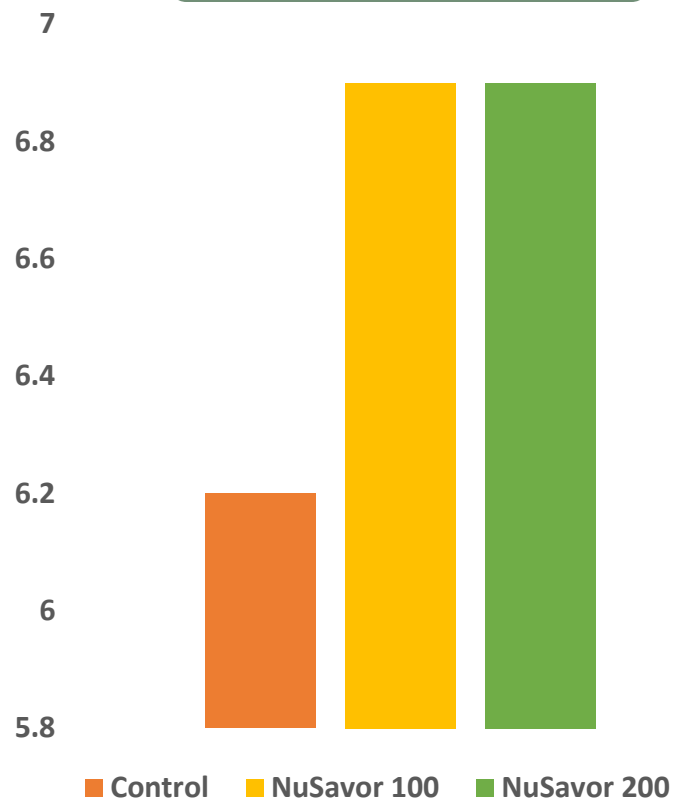
Flavors



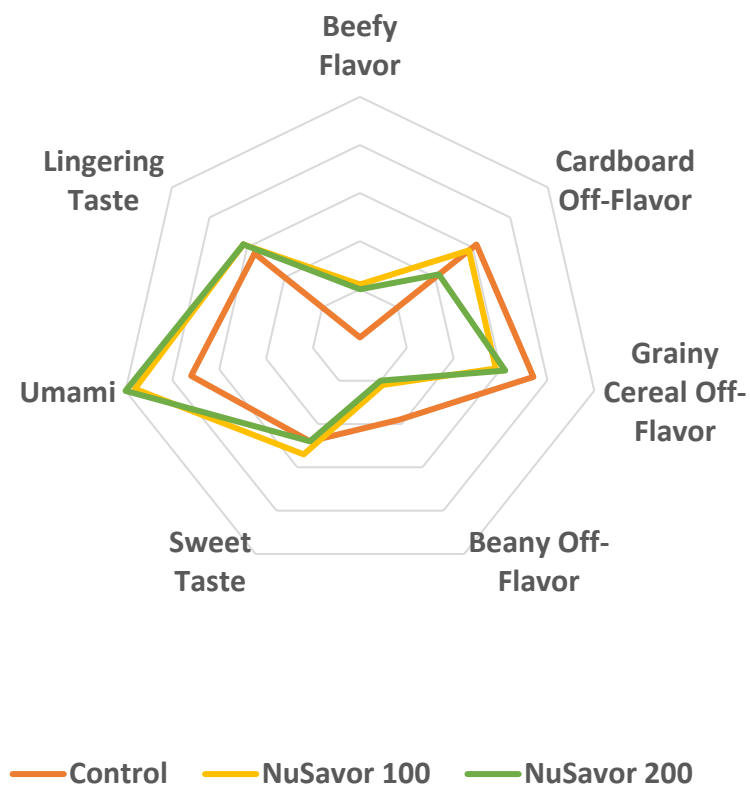


Plant based meat

Saltiness

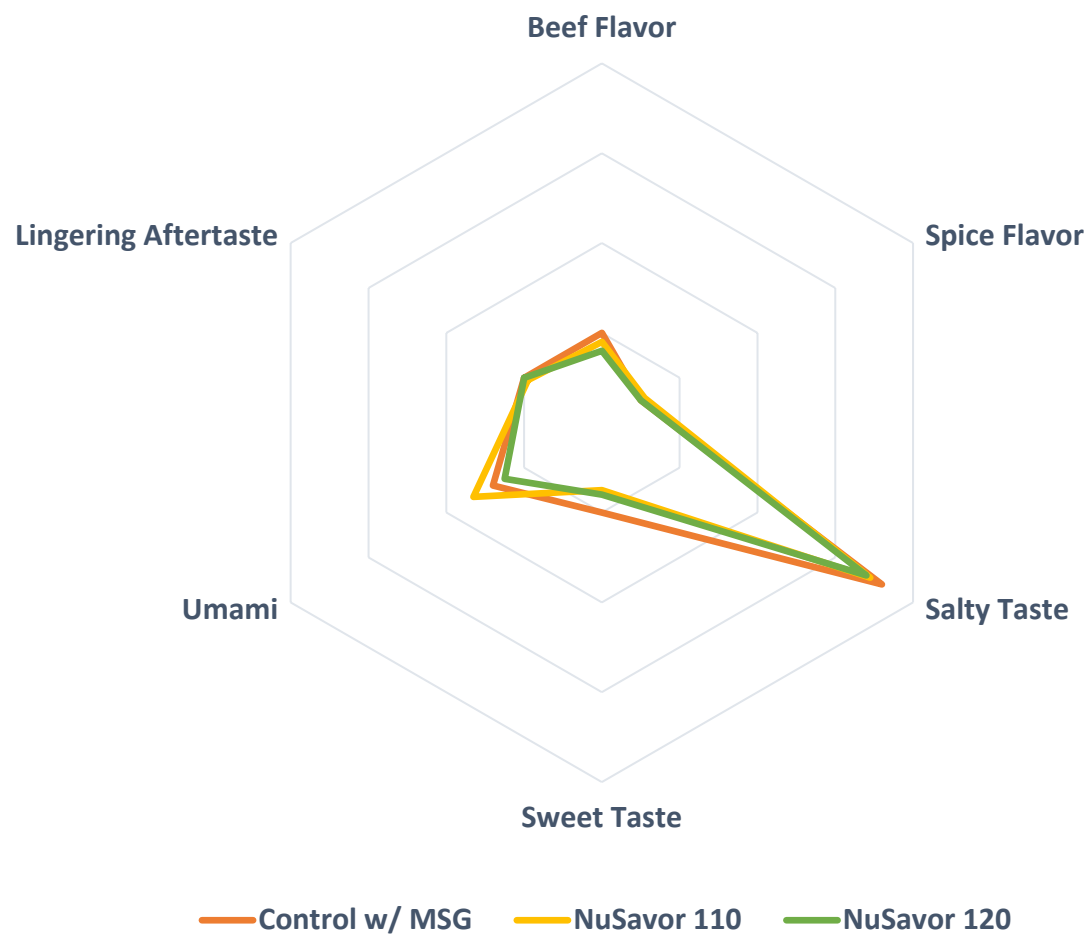


Flavors





Beef ramen





Other applications

01 Soups & Broths

02 Sauces

03 Savory Snacks

04 Meat & Poultry





Usage guidance

| | Benefits | % Use |
|-------------------------|--|-----------|
| Soups / Sauces | Umami Booster, Sodium Management | 0.5-1.0% |
| Plant based meat | Mute Green Notes, Meaty Flavor, Sodium Managment | 1-2% |
| Noodle Seasoning | MSG Replacement, Umami Booster, Cleaner Flavor, Salt Modulator | Up to 10% |
| Snack Seasoning | MSG Replacement, Umami Booster, Salt Modulator | 1-5% |
| Meats | Umami Booster, Clean Label Flavor | 0.25-1.0% |



Thank You!