



NuXtend®

Clean Label Natural  
Shelf-life Extenders



CLEAN LABEL  
CONFERENCE

May 24-25  
**2022**



Clean Label Conference  
May 24<sup>th</sup> – 25<sup>th</sup>



# 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



Salt  
Solution



Shelf Life  
Extender



Flavor  
Solution



Texture  
Solution

### 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.





# Consumers Demand Clean Label Preservatives



## Antimicrobials

- To prevent the growth of microorganisms: spoilage and food safety)
- Examples: Sorbate, benzoate, propionate, lactate-diacetate



## Antioxidants

- To prevent lipid, vitamin and/or color oxidation in foods
- Examples: BHA, BHT, citric acid



## Antibrowning

- To prevent both, enzymatic and non-enzymatic browning in foods.
- Examples: Vitamins C and E, citric acid





# Microorganism drives the Choice of Antimicrobial

Yeast and mold

Spoilage  
bacteria

Pathogenic  
bacteria





# NuXtend® Solutions are Fermentation-based



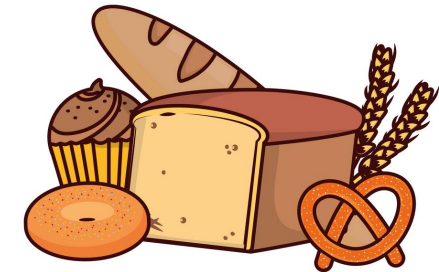
## Cultured Dextrose



## Cultured Skim Milk



## Cultured Wheat Flour



Fermented antimicrobials are rich in organic acids and others such as peptides that act against microbial spoilage to extend the shelf-life.



# Why NuXtend®?

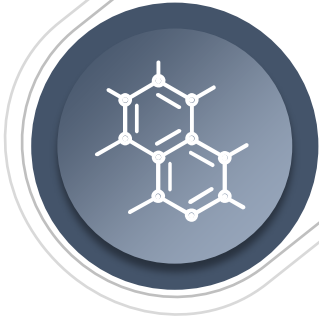
**1. Clean label, Natural,  
and ESG friendly solution**



**2. Highly effective against  
yeast & mold spoilage**



**3. Replace chemically  
derived preservatives**



**4. No compromise on  
taste**

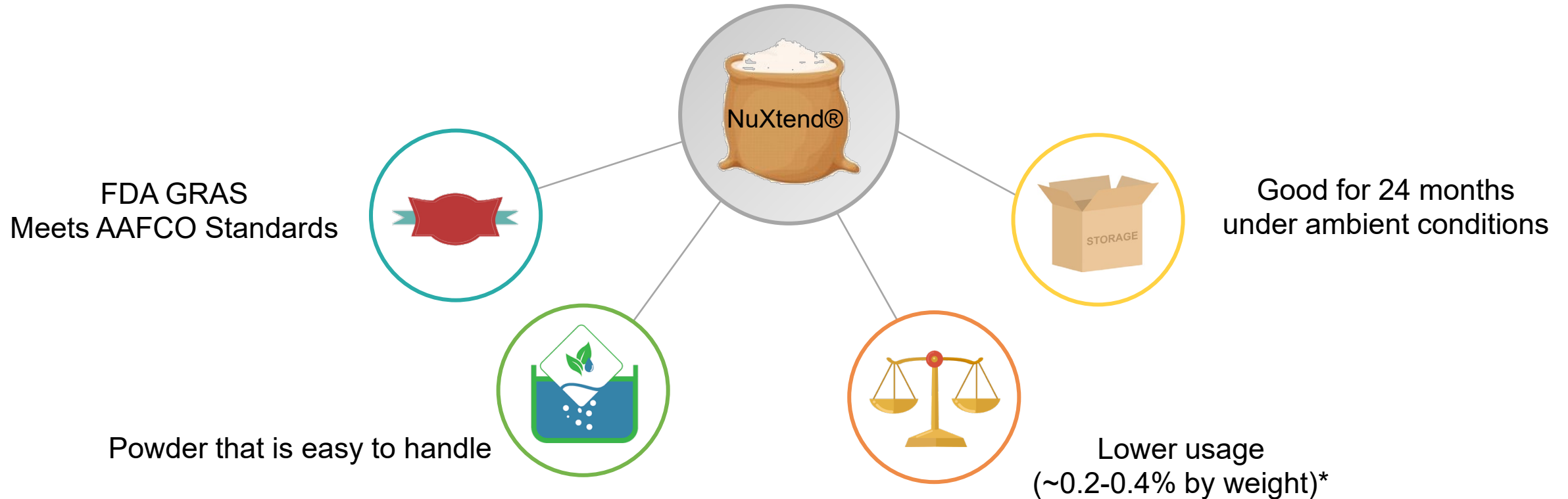


**5. Cost-effective**

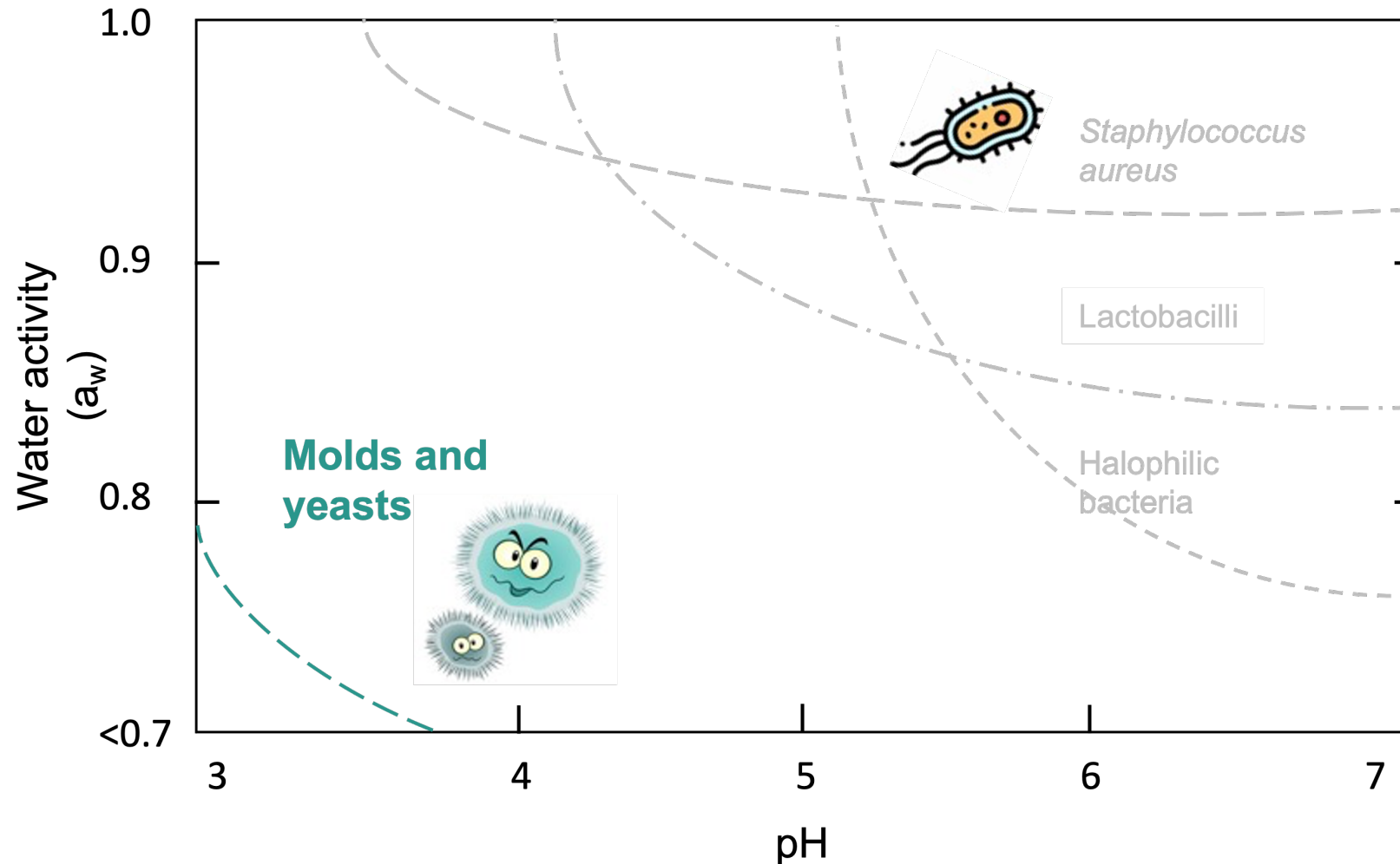




# NuXtend® Attributes



# Product attributes play a key role

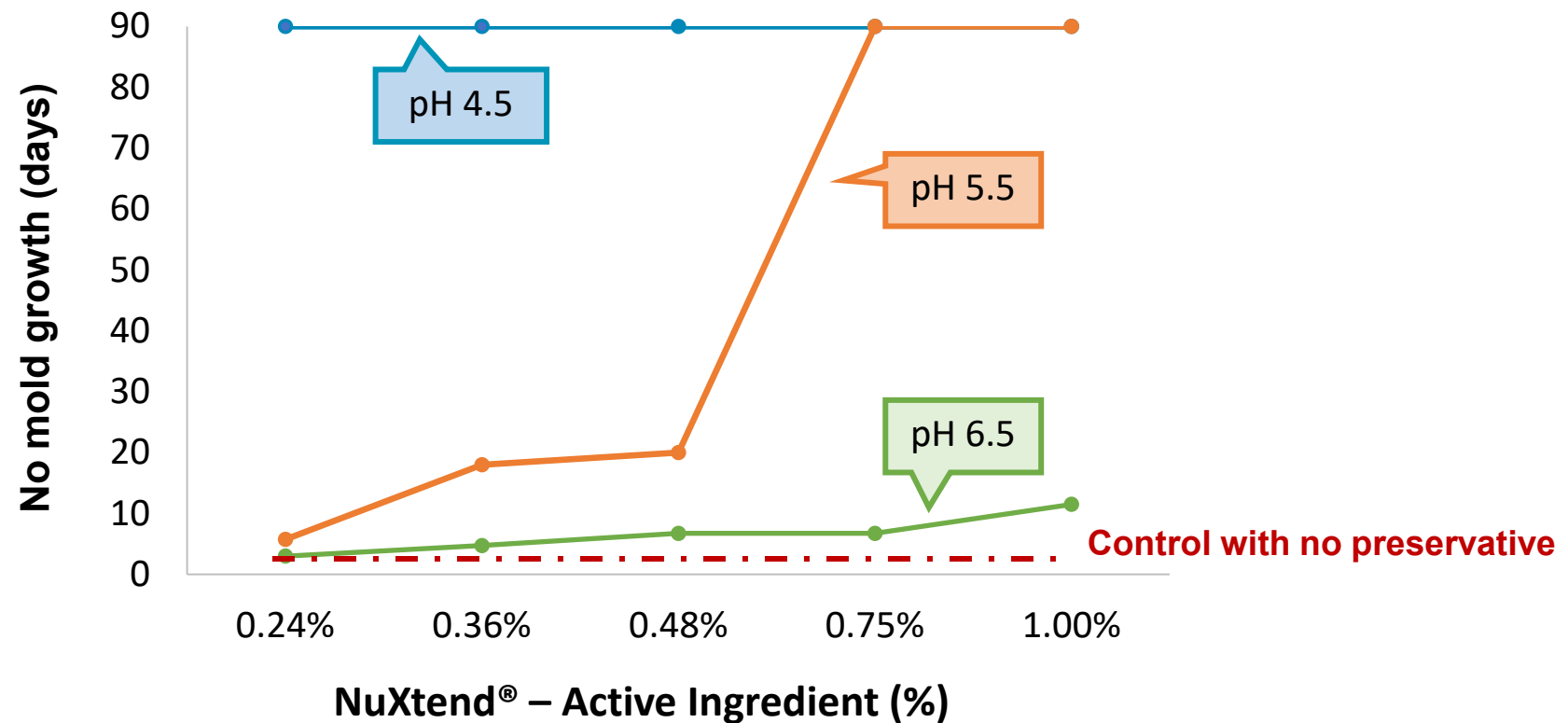






# NuXtend® is Effective at Lower pH

- NuXtend® is effective at pH <6.5.
- No mold growth for 90 days at pH < 5.5 under accelerated shelf-life evaluation.



Model system  $a_w$ : 0.99

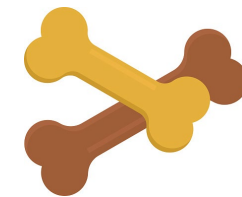
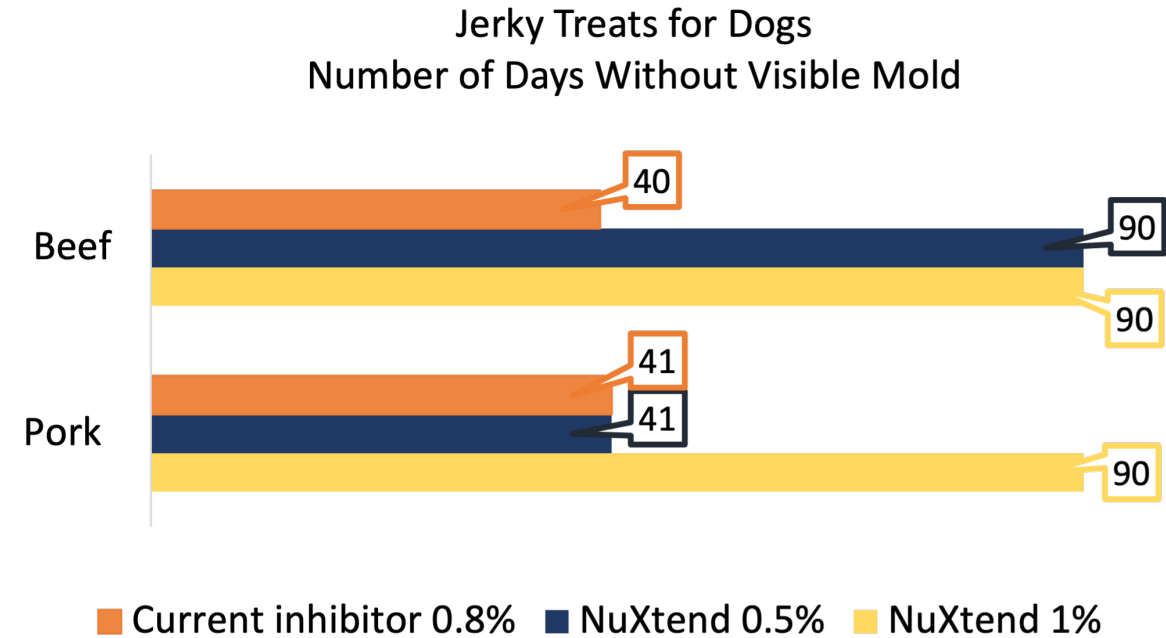


# NuXtend® is Commercially Successful

Achieved 12 weeks shelf-life  
Exceeding customer spec of 9 weeks at 4°C



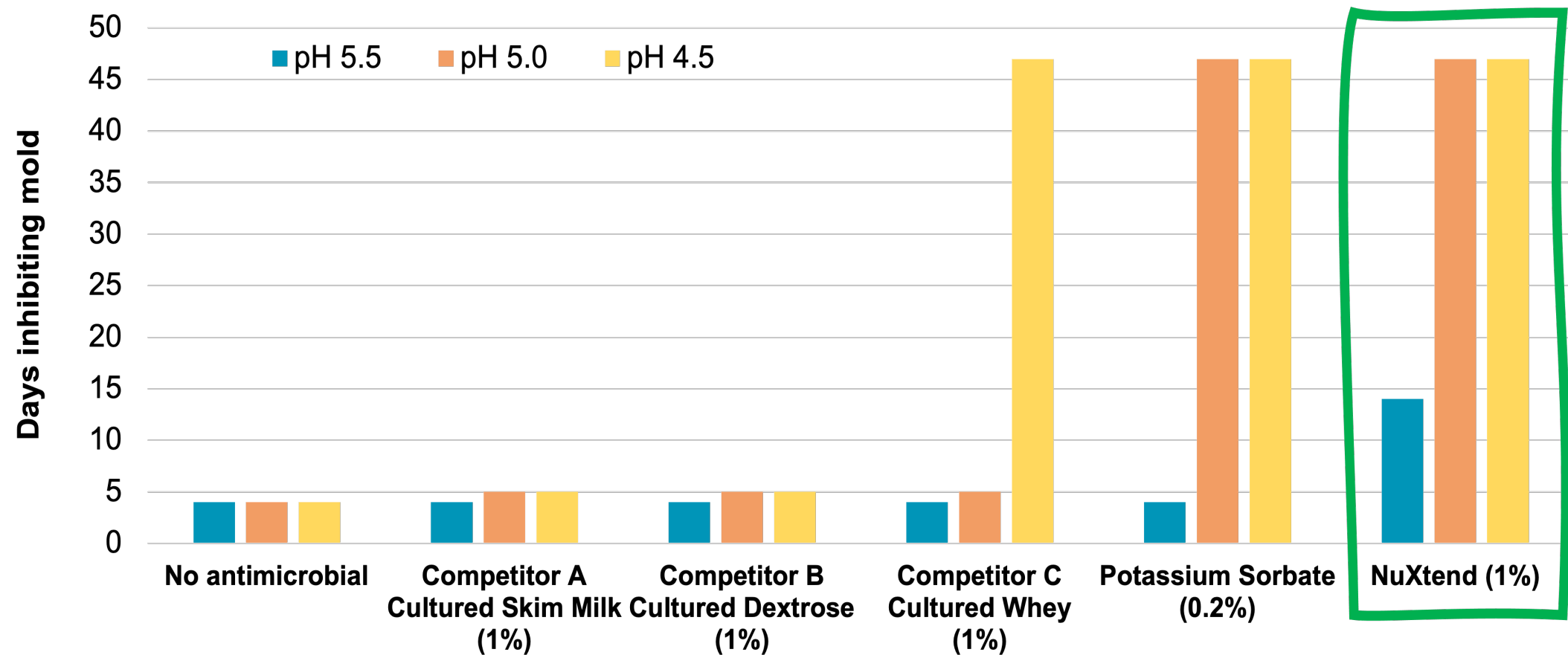
Proved highly effective in pet treats





# NuXtend® Outperforms Competition

*Aspergillus* spp.



Model system  $a_w$ : 0.99



NuXtend® is a fermentation-based highly effective shelf-life extender for clean-label focused brands.



*Thank You!*

Siva Annanmar  
Sr. Director, Business Development

11237 Chicago Cir., Omaha, NE 68154  
[siva.annanmar@nuteknatural.com](mailto:siva.annanmar@nuteknatural.com)  
952-683-7598