



# The Nutrilock<sup>®</sup> Promise

**“Wow! That’s amazing!”** We hear that phrase a lot. Especially when someone tries our food for the first time.

So what’s our secret? Well, it’s a secret. But we will tell you there are over 40 steps in our proprietary freeze dry process to make sure the taste, quality and nutrition are exactly how people describe it: amazing!

It’s what we call the Nutrilock promise. Let’s go over some specifics. Although we won’t tell you every step of the process, we can share some with you! We break it down into 3 main categories: Taste, Nutrition, and Quality.

## TASTE

Our goal is to change the culture of food experiences throughout North America, and eventually the world. We can’t get there with mediocre product. Here are some of the things we do with product development that eventually lead to the Nutrilock promise.

- Select Grade A products
- Select products free of artificial colors, flavors, sulfites, MSG, and hydrogenated oils
- When possible, select products that are Non-GMO, gluten-free, and free of preservatives
- Scrutinize and test ingredients with our product development and culinary team to determine the best products
- Work with customers to design products that are desired and relevant for today

## NUTRITION

It’s important for us to know everything about our product. Not just where it’s grown, but how it’s grown and harvested. We make sure the growers’ processes meet our strict standards for quality and nutrition, which include the following:

- Quick-freeze produce within 2–3 hours to maximize flavor and lock in nutrients

### Other things we do before a product can be Nutrilock certified:

- Verify country of origin of all our foods
- Prohibit foods from China and other regions that don’t meet our strict food standards
- Choose suppliers who follow strict food safety plans to prevent cross-contamination of allergens and to prevent other possible contaminants
- Develop strong, working relationships with our global community of partner growers
- Engage in innovative advancements with partners

## QUALITY

Our freeze dry facility is state-of-the-art, and we mean that in a very literal sense. There’s not a better set up out there, and we plan to keep it that way. Our goal is to always offer the absolute best product available. Here are a few of the things we do in order to ensure top quality:

### Validation

- Inspect every incoming product or ingredient
- Lab verify a sample from every product batch
- Inspect and test by our R&D, Food Science and Culinary teams to ensure every batch of food meets our quality standards
- Thoroughly test throughout the process for the best freeze drying result

### Facility inspection and maintenance

- Perform several tests such as: allergen, organic, and ATP (microorganism) on machinery prior to each run
- Inspect all rooms and machinery for cleanliness utilizing Safe Quality Food guidelines
- Inspect cans to ensure correct labeling, fill, seal, and lidding
- Receive certification by FDA and USDA
- Partner with USDA throughout the production of our meat and egg products



*All together there are over 40 steps in our quality and production process before a product is Nutrilock certified. That’s a lot for us to worry about. But we’re happy to do it if it means all you have to do is look for the seal.*