

Nuttelex™

The healthy alternative



LIKE BUTTER - BUT BETTER IT'S PLANT BASED!

Nuttelex (pronounced 'nut-tel-lex') is made from the goodness of natural plant oils including Sunflower Oil, Canola Oil and Olive Oil.

VIRTUALLY TRANS FAT FREE

Nuttelex is virtually free from trans fatty acids (trans fats) and contains up to 70% less saturated fat than butter.

VEGAN & VEGETARIAN

100% plant based and free from any animal ingredients Nuttelex is suitable for both Vegans & Vegetarians.

GM & CHOLESTEROL FREE

Nuttelex is made with non genetically modified and naturally cholesterol free vegetable oils.

ALLERGY FRIENDLY

Recommended by dietitians and doctors for decades Nuttelex suits many people with special dietary needs because it contains none of the following ...

- ⊘ Milk, No Dairy, No Lactose,
- ⊘ Egg, No Yeast, No Gluten,
- ⊘ Nut, No Soy, No Corn Oil,
- ⊘ Sugar, No Alcohol

NATURAL COLOURS & FLAVOUR

Nuttelex contains no artificial flavours and no artificial colours.

RICH IN ESSENTIAL NUTRIENTS

A good source of Omega 3 Nuttelex is also enriched with vitamins A, D & E.

SALT REDUCED

Salt reduced, Nuttelex contains 50% less salt than butter and 55% less salt than standard table margarines.

GREAT TASTING

Nuttelex tastes better than regular butter substitutes and has been voted Australia's best tasting spread.

FOR COOKING & BAKING

In cooking, baking and frying simply swap your butter or oil content in your recipes for the same amount of Nuttelex.

A TRUE ORIGINAL

A family owned company since 1932, Nuttelex is made in our own internationally certified, state-of-the-art factory in Melbourne, Australia.

www.nuttelex.com.au

See where to buy Nuttelex Here