



The Nutrilock® Promise



Nutrilock®

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Call us prejudiced, but we don't believe all strawberries are created equal. We have to know where it's grown, how it's grown and how it's harvested. And with our dairy and meat products, we don't need to know the animals' exact diet or exercise routine, but we need to know that what we're feeding our families meets our highest standards. We thought you'd appreciate that.
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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.
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“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!

WHAT’S IN A PROMISE?

1. Meet with farmers or their suppliers to ensure they meet our high standards of production, including soil conditions and overall processes.
2. Verify that each supplier follows strict food safety plans to prevent cross-contamination of allergens and to prevent other possible contaminants.
3. Work with customers and consultants to design products that are desired and relevant for today.
4. Select Grade A products.
5. Prohibit foods from companies or countries that don't meet our strict food standards.
6. Select products free of artificial colors, flavors, sulfites, MSG, and hydrogenated oils.
7. When possible, select products that are Non-GMO and gluten-free.
8. Scrutinize and test potential ingredients with our Product Quality Team.
9. Scrutinize and test potential ingredients with our Culinary Team.
10. Verify that each harvest takes place at the peak time frame of ripeness.
11. Quick-freeze produce within hours of harvesting to maximize flavor and lock in nutrients.
12. Once frozen, transport the food to Thrive Life Headquarters in American Fork, Utah, as quickly and safely as possible.
13. Ensure product stays at the exact correct temperature before going into the freeze dryer.
14. Inspect the product as it arrives from the farm to our Headquarters (QA Team).
15. Test dry every food batch to ensure appropriate time, temperature, and pressure. (Food Science Team)
16. All employees who work to freeze dry the food go through a strict process to ensure they meet stringent GMP requirements.
17. Inspect the product as it's prepped for the freeze dryer. (Production Team)
18.  Freeze dry. (Sorry, but steps 18–26 are proprietary!)
Series of testing and verifications during FD process
- 26.
27. Transfer product safely from freeze dryers to Holding where it is inspected and tested before being packaged.
28. Test the product for appearance, taste, texture, and color. (Food Science Team)
29. Test the product overall experience. (QA Team)
30. Test the product overall experience. (Product Development Team)
31. Test the product overall experience. (Culinary Team)
32. Final Product Test. (Owners)
33. Inspect all production rooms and machinery for cleanliness utilizing Safe Quality Food guidelines.
34. Test rooms for allergens.
35. All employees that package the food go through a strict process to ensure they are sanitary.
36. Inspect cans to ensure correct labeling, fill, and seal.
37. Receive certification by FDA and USDA.
38. Partner with USDA throughout the production of our meat and egg products.
39. Perform third party audits on a regular basis with highest standard scores.
40. Final inspection by QA Team with documentation of the whole process, including keeping certain amounts of each batch for future testing.
41. Safely send product to the warehouse where it awaits which home it will be assigned to.

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.