

2025

**TT Drugs**



Introducing the legendary TT Drugs version 2.100! We've given the font a beauty injection: added a new subfamily, enhanced the variable font, and refined its technical aspects.

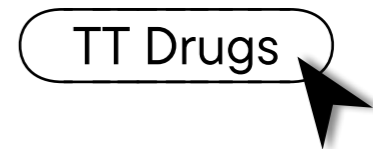
TT Drugs is a typeface that doesn't feature serifs but stands out for its high contrast. Its narrow terminals lend an elegant and sophisticated appearance. Interestingly, the upper parts of stems in letters like 'n', 'm', 'p', 'q', 'r' and the lower elements of strokes in 'a' and 'u' are slightly curved. These details make the font unique and add refinement while maintaining its serious character.

The typeface's name reflects the story of its creation: the font family was initially intended to be used for the pharmaceutical industry. However, in practical use, the font revealed its multiple dimensions and seamlessly blended with differently

themed projects. After the update, the typeface has become even more versatile, so now only its provocative title reminds us of the pharmaceutical past of TT Drugs.

The updated font can easily become part of a skincare brand's visual identity, adorn a design magazine cover, appear on a healthy food restaurant signage, or feature in a classical concert poster.

We completely redesigned TT Drugs: recalculated its weight, made the graphics more resonant, clean, and modern. We critically reimagined Cyrillic forms and eliminated ambiguous solutions. Version 2.100 introduces a Condensed subfamily with 18 font styles—9 upright and 9 italic. We've also added a Width axis to the variable font, enabling changes across three axes. Additionally, we've updated kerning and hinting.

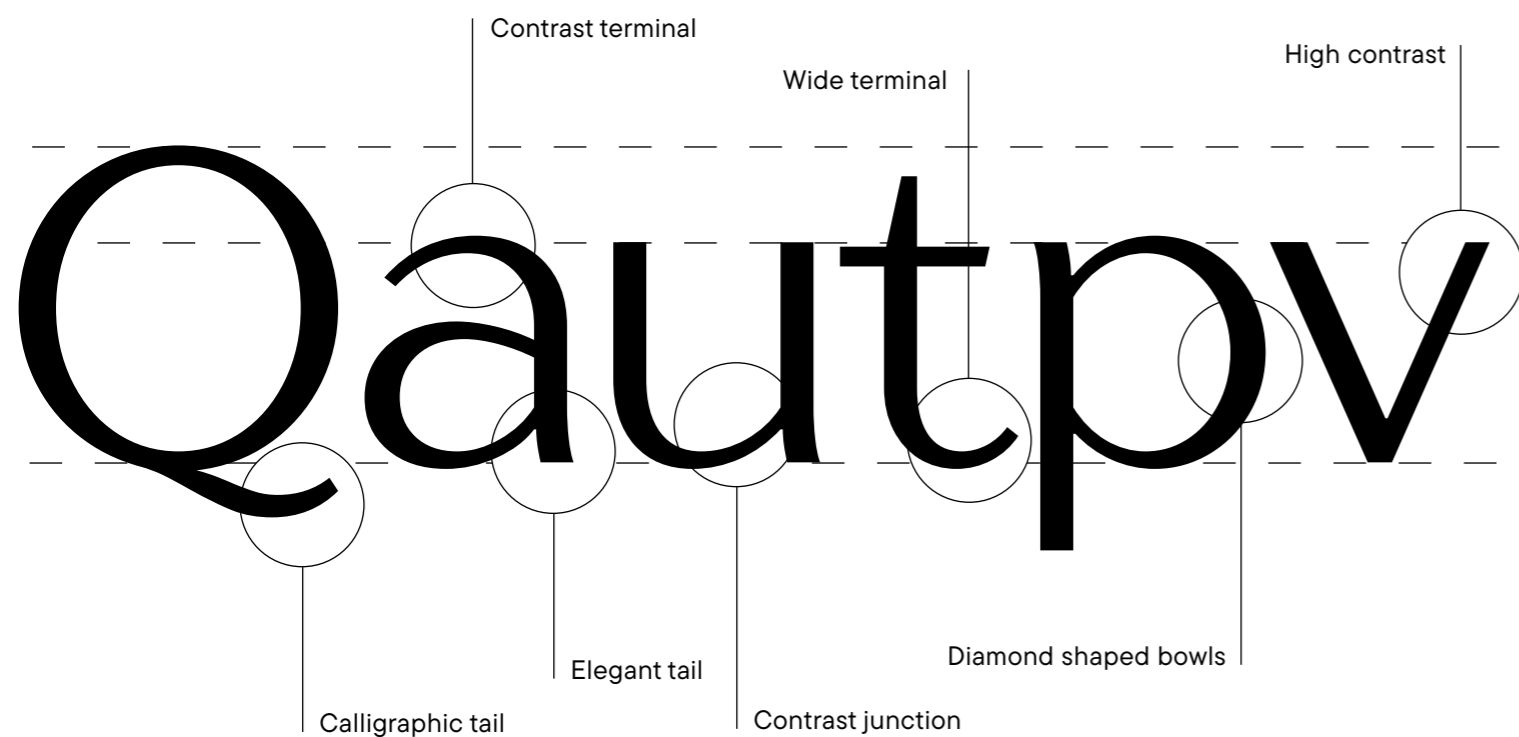


**TTT DRUGS**

The updated TT Drugs includes:

- 37 styles: 18 upright, 18 italic, and 1 variable font
- 834 characters per style
- 27 OpenType features
- Support for over 230 languages

TT Drugs: a magic pill for your projects  
(caution: font may cause addiction!)



AaBbCcDdEe  
FfGgHhIiJjKkLl  
MmNnOoPp  
QqRrSsTtUu  
VvWwXxYyZz  
0123456789  
@#%&\*!?  
абвгдеёжз  
+lǎťjň +*italics*

1	Thin	<i>Italic</i>
2	ExtraLight	<i>Italic</i>
3	Light	<i>Italic</i>
4	Regular	<i>Italic</i>
5	Medium	<i>Italic</i>
6	<b>DemiBold</b>	<i>Italic</i>
7	<b>Bold</b>	<i>Italic</i>
8	<b>ExtraBold</b>	<i>Italic</i>
9	<b>Black</b>	<i>Italic</i>

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9	<b>Black</b>	<i>Italic</i>

48 PT

# Salt is mostly sodium (NaCl)

24 PT

Sea salt and mined salt may contain trace elements. Mined salt is often refined. Salt crystals are translucent and cubic in shape; they normally appear white.

18 PT

When dissolved in water sodium chloride separates into  $\text{Na}^+$  and  $\text{Cl}^-$  ions, and the solubility is 359 grams per litre. From cold solutions, salt crystallises as the dihydrate  $\text{NaCl}\cdot 2\text{H}_2\text{O}$ . Solutions of sodium chloride have very different properties from those of pure and other bodies of water;

12 PT

The freezing point is  $-21.12\text{ }^\circ\text{C}$  ( $-6.02\text{ }^\circ\text{F}$ ) for 23.31 wt% of salt, and the boiling point of saturated salt solution is around  $108.7\text{ }^\circ\text{C}$  ( $227.7\text{ }^\circ\text{F}$ ). Salt is essential to the health of humans and other animals, and it is one of the five basic taste sensations. Salt is used in many cuisines, and it is often found in salt shakers. on diners' eating tables for their personal use on food. Salt is also an ingredient in many manufactured foodstuffs. Table salt is a refined salt containing about 97 to 99 percent sodium chloride.

8 PT

Usually, anticaking agents such as sodium aluminosilicate or magnesium carbonate are added to make it free-flowing. Iodized salt, containing potassium iodide, is widely available. Some people put a desiccant, such as a few grains of uncooked rice or a saltine cracker, in their salt shakers to absorb extra moisture and help break up salt clumps that may otherwise form. Some table salt sold for consumption contains additives that address a variety of health concerns, especially in the developing world. The identities and amounts of additives vary from country to country. Iodine is an important micronutrient for humans, and a deficiency of the element can cause lowered production of thyroxine (hypothyroidism) and enlargement of the thyroid gland

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Sea salt and mined salt may contain trace elements. Mined salt is often refined. Salt crystals are translucent and cubic in shape;

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They normally appear white but impurities may give them a blue or purple tinge. When dissolved in water sodium chloride separates into  $\text{Na}^+$  and  $\text{Cl}^-$  ions, and the solubility is 359 grams per litre. From cold solutions, salt crystallises.

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Solutions of sodium chloride have very different properties from those of pure water; the freezing point is  $-21.12\text{ }^\circ\text{C}$  ( $-6.02\text{ }^\circ\text{F}$ ) for 23.31 wt% of salt, and the boiling point of saturated salt solution is around  $108.7\text{ }^\circ\text{C}$  ( $227.7\text{ }^\circ\text{F}$ ). Salt is essential to the health of humans and other animals, and it is one of the five basic taste sensations. Salt is used in many cuisines, and it is often found in salt shakers.

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TT Drugs has variable font. To use the variable font on Mac you must have MacOS 10.14 or a newer version. An important clarification—not all programs support variable technologies yet, you can check the support status here: [v-fonts.com/support/](https://v-fonts.com/support/).

# Variable

100  900  
WEIGHT

TT Drugs  
Variable 110 pt

# Variable

0  12  
SLANT

TT Drugs Condensed  
Variable Italic 110 pt

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Some of the earliest evidence of salt processing dates to around 6000 BC, when people living in the area of present-day Romania boiled spring water to extract salts; a salt works in China dates to approximately the same period. Salt was also prized by the ancient Hebrews, Greeks, Romans, Byzantines, Hittites, Egyptians, and Indians. Salt became an important article of trade and was transported by boat across the Mediterranean Sea, along specially built

salt roads, and across the Sahara on camel caravans. The scarcity and universal need for salt have led nations to go to war over it and use it to raise tax revenues. Salt is used in religious ceremonies and has other cultural and traditional significance. Salt is processed from salt mines, and by the evaporation of seawater (sea salt) and mineral-rich spring water in shallow pools. The greatest single use for salt (sodium chloride) is as a feedstock for the

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All through history, the availability of salt has been pivotal to civilization. What is now thought to have been the first city in Europe is Solnitsata, in Bulgaria, which was a salt mine, providing the area now known as the Balkans with salt since 5400 BC. Even the name Solnitsata means "salt works". While people have used canning and artificial refrigeration to preserve food for the last hundred years or so, salt has been the best-known food preservative, especially for meat, for many thousands of years. A very ancient salt-works

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in Shanxi, China, dates back to at least 6000 BC, making it one of the oldest verifiable saltworks. There is more salt in animal tissues, such as meat, blood, and milk, than in plant tissues. Nomads who subsist on their flocks and herds do not eat salt with their food, but agriculturalists, feeding mainly on cereals and vegetable matter, need to supplement their diet with salt. With the spread of civilization, salt became one of the world's main trading commodities. It was of high value to the ancient Hebrews, the Greeks, the Romans, the Byzantines,

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TT Drugs supports more than 230 languages including Northern, Western, Central European languages, most of Cyrillic.

## CYRILLIC

Russian, Belarusian, Bosnian, Bulgarian, Macedonian, Serbian, Ukrainian, Kazakh, Kirghiz, Tadzhik, Turkmen, Uzbek, Lezgian, Abazin, Agul, Archi, Avar, Dargwa, Ingush, Kabardian, Kabardino-Cherkess, Karachay-Balkar, Khvarshi, Kumyk, Lak, Nogai, Rutul, Tabasaran, Tsakhur, Buryat, Siberian Tatar, Tofalar, Touva, Bashkir, Chechen, Chuvash, Erzya, Kryashen Tatar, Mordvin-moksha, Tatar Volgaic, Uighur, Rusyn, Montenegrin, Romani Dungan, Karakalpak, Shughni, Mongolian, Adyghe, Kalmyk

## LATIN

English, Albanian, Basque, Catalan, Croatian, Czech, Danish, Dutch, Estonian, Finnish, French, German, Hungarian, Icelandic, Irish, Italian, Latvian, Lithuanian, Luxembourgish, Maltese, Moldavian, Montenegrin, Norwegian, Polish, Portuguese, Romanian, Serbian, Slovak, Slovenian, Spanish, Swedish, Swiss German, Valencian, Azerbaijani, Kazakh, Turkish, Uzbek, Acehnese, Banjar, Betawi, Bislama, Boholano, Cebuano, Chamorro, Fijian, Filipino, Hiri Motu, Ilocano, Indonesian, Javanese, Khasi, Malay, Marshallese, Minangkabau, Nauruan, Nias, Palauan, Rohingya, Salar, Samoan, Sasak, Sundanese, Tagalog, Tahitian, Tetum, Tok Pisin, Tongan, Uyghur, Afar, Asu, Aymara, Bemba, Bena, Chichewa, Chiga, Embu, Gikuyu, Gusii, Jola-Fonyi, Kabuverdianu, Kalenjin, Kamba, Kikuyu, Kinyarwanda, Kirundi, Kongo, Luba-Kasai, Luganda, Luo, Luyia, Machame, Makhuwa-Meetto, Makonde, Malagasy, Mauritian Creole, Meru, Morisyen, Ndebele, Nyankole, Oromo, Rombo, Rundi, Rwa, Samburu, Sango, Sangu, Sena, Seychellois Creole, Shambala, Shona, Soga, Somali, Sotho, Swahili, Swazi, Taita, Teso, Tsonga, Tswana, Vunjo, Wolof, Xhosa, Zulu, Ganda, Maori, Alsatian, Aragonese, Arumanian, Asturian, Belarusian, Bosnian, Breton, Bulgarian, Colognian, Cornish, Corsican, Esperanto, Faroese, Frisian, Friulian, Gaelic, Gagauz, Galician, Interlingua, Judaeo-Spanish, Karaim, Kashubian, Ladin, Leonese, Manx, Occitan, Retho-Romance, Romansh, Scots, Silesian, Sorbian, Vastese, Volapük, Võro, Walloon, Walsler, Welsh, Karakalpak, Kurdish, Talysh, Tsakhur (Azerbaijan), Turkmen, Zaza, Aleut, Cree, Haitian Creole, Hawaiian, Innu-aimun, Lakota, Karachay-Balkar, Karelian, Livvi-Karelian, Ludic, Tatar, Vepsian, Guarani, Nahuatl, Quechua

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## SPANISH

La sal se utiliza como especia importante en la cocina. La sal tiene un sabor característico y bien conocido por todos, sin el cual la comida parece insípida. Esta característica de la sal se debe a la fisiología humana, pero las personas suelen consumir más sal de la necesaria para

## FRENCH

Le sel est utilisé comme épice importante en cuisine. Le sel a un goût caractéristique bien connu de tous, sans lequel les aliments semblent fades. Cette caractéristique du sel est due à la physiologie humaine, mais les gens consomment souvent plus de sel que ce qui est

## RUSSIAN

В приготовлении пищи соль употребляется как важная специя. Соль имеет хорошо знакомый каждому человеку характерный вкус, без которого пища кажется пресной. Такая особенность соли обусловлена физиологией человека, но люди зачастую потребляют

## BULGARIAN

Солта се използва като важна подправка в готвенето. Солта има характерен вкус, добре познат на всеки човек, без който храната изглежда блужкава. Тази особеност на солта се дължи на човешката физиология, но хората често консумират

## FINNISH

Suolaa käytetään ruoanlaitossa tärkeänä mausteena. Suolalla on jokaiselle tuttu ominainen maku, jota ilman ruoka näyttää miedolta. Tämä suolan ominaisuus johtuu ihmisen fysiologiasta, mutta ihmiset kuluttavat usein enemmän suolaa kuin on tarpeen fysiologisiin pro-

## SWEDISH

Salt används som en viktig krydda i matlagning. Salt har en karakteristisk smak som är välkänd för varje person, utan vilken mat verkar intetsägande. Denna egenskap hos salt beror på mänsklig fysiologi, men människor konsumerar ofta mer salt än vad som är nöd-











OPENTYPE FEATURES

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TT DRUGS

OPENTYPE FEATURES



TABULAR FIGURES

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TABULAR OLDSTYLE

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PROPORTIONAL OLDSTYLE

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SS05 – Bulgarian localization

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SS06 – Bashkir localization

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SS07 – Chuvash localization

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SS08 – Serbian localization

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SS09 – Circled Figures

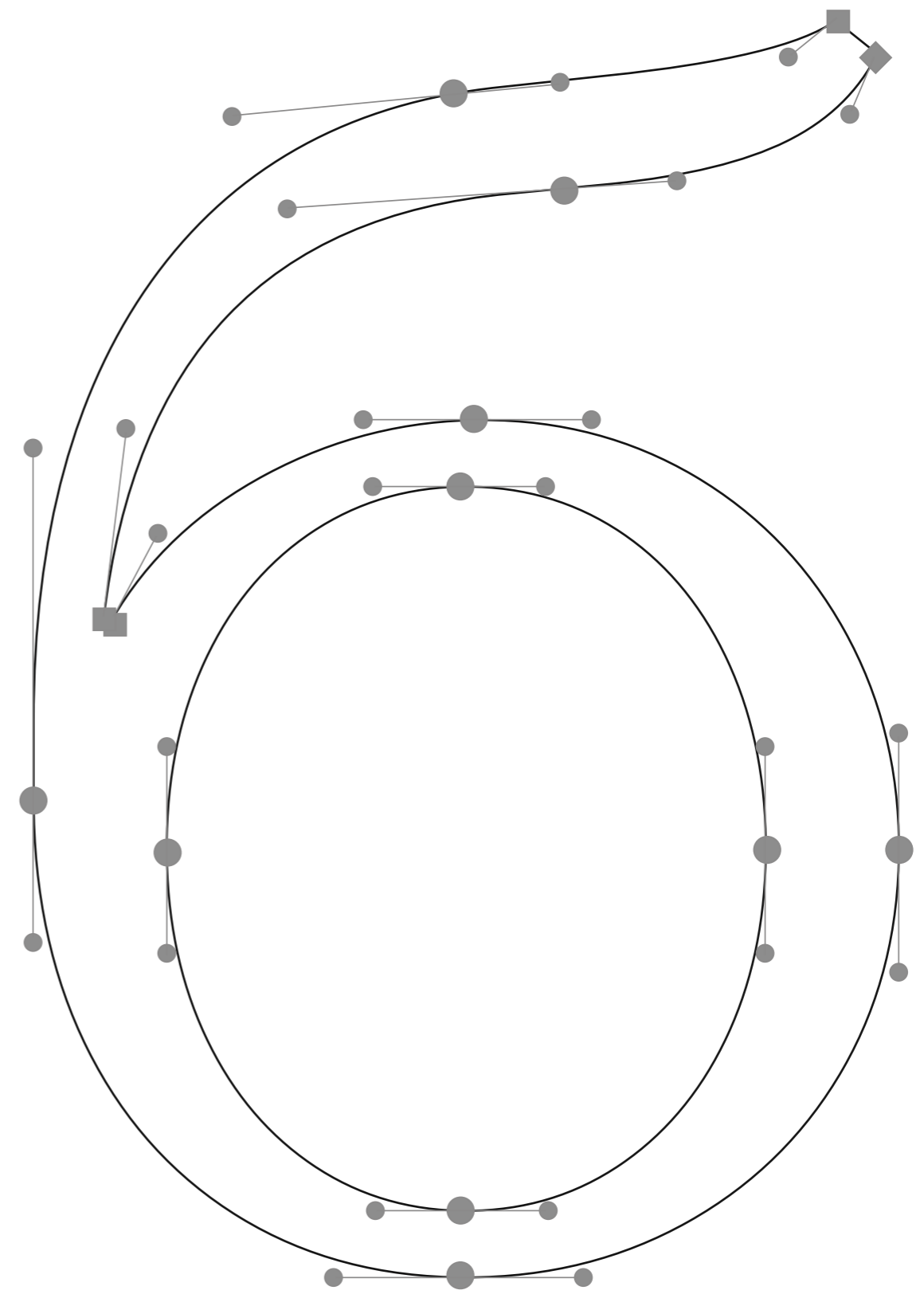
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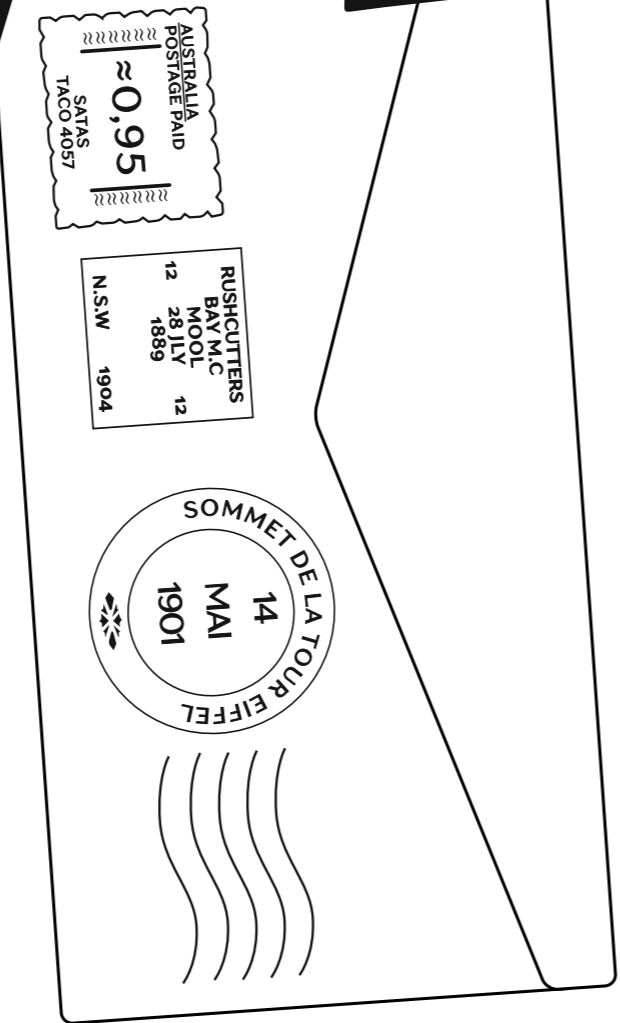
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SS10 – Negative Circled Figures

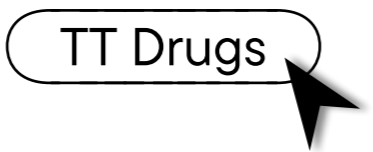
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TypeType company was founded in 2013 by Ivan Gladkikh, a type designer with a 10 years' experience, and Alexander Kudryavtsev, an experienced manager. Over the past 10 years we've released more than 75+ families, and the company has turned into a type foundry with a dedicated team.



Our mission is to create and distribute only carefully drawn, thoroughly tested, and perfectly optimized type-faces that are available to a wide range of customers.

Our team brings together people from different countries and continents. This cultural diversity helps us to create truly unique and comprehensive projects.

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