BETTER SCIENCE. BETTER RESULTS.



Clean Label Antimicrobial and Shelf Life Extender

- Free-flowing dry vinegar powder
- Can be mixed or added to seasoning blends
- Used in brines for injection, surface applications, as direct addition, or coating systems
- Superior shelf life extender
- Available in Organic

NatureIn[®]

Clean Label Antimicrobial and Shelf Life Extender Products

- Clean label ingredients
- Microbial inhibitor / Listeria monocytogenes inhibition in RTE products
- Shelf life extension and color retention
- Used in brines for injection, surface applications, or as direct addition
- Reduced and sodium free versions

TenderIn®

Phosphate Alternative

- Comprised of lemon juice concentrates/vinegar and rice flour/ lemon juice concentrate
- Clean label alternative to phosphates
- Used as direct addition to various food systems
- Suspends in water for injection/ tumbling
- Reduced sodium options
- Available in liquid and dry

Organic

Organic Antimicrobial, Flavors, and Shelf Life Extender Products

- "Made with Organic", clean label, antimicrobials
- Extend shelf life and inhibit pathogens
- Enhances organoleptic properties
- Reduced sodium options
- Available in liquid and dry

IONAL®

Water Soluble Buffered Sodium Citrate

- Provides color and shelf life benefits
- Imparts no off-flavor
- Dry, free-flowing powder
- Can be mixed or added with other ingredients
- Superior ionic strength enhances water holding capacity

IONAL LC

Water Soluble Blend of Buffered Sodium or Potassium Citrate & Sodium Diacetate

- All the benefits of IONAL
- Superior pathogen inhibition
- Effective against Listeria monocytogenes and other spoilage organisms
- Delivers Alternative 2 Status for RTE meat and poultry

MARINAL® ProTek

Water Soluble Blend of Organic Salts

- Proven shelf life extender
- Effective against Listeria monocytogenes
- Cost effective alternative to lactates
- Low usage rates and easy to use

MYOSOL®

Highly Soluble Diphosphate

- Immediately disperses in water, saving marinade production time
- Aids in color and moisture retention of processed meats, fish, and poultry
- Improves yields, enhances product tenderness and flavor
- 100% sodium-free



