



**BETTER SCIENCE.
BETTER RESULTS.**

IONAL®

WATER SOLUBLE BUFFERED SODIUM CITRATE

- Provides color & 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
- For fresh or fully cooked products
- Effective against *Listeria monocytogenes* when used as a dry butter, marinade or seasoning rub component
- Delivers Alternative 2 Status for RTE Meat & Poultry

DV

CLEAN LABEL ANTIMICROBIAL AND SHELF LIFE EXTENDER

- Concentrated dry vinegar/ free-flowing 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

NatureIn®

CLEAN LABEL ANTIMICROBIAL AND SHELF-LIFE EXTENDER PRODUCTS

- 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
- Sodium reduced version available

TenderIn®

PHOSPHATE ALTERNATIVE

- Comprised of fruit concentrates and other clean label ingredients
- Clean label alternative to phosphates
- May be used as a direct ingredient additive to whole, ground, minced or emulsified meat systems
- Suspends in water for injection
- Suitable for low sodium systems
- Available in liquid and dry

FlavorIn®

IMPROVES THE ORGANOLEPTIC ATTRIBUTES OF MEATS, DELI SALADS AND PACKAGED FOODS

- A clean label, consumer friendly option
- Available as customized products to meet your specific sensory and formulation requirements
- Water-soluble 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
- 100% sodium-free



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