

Improve Flavor and Increase Shelf Life while Reducing Costs

IONAL[®]
Buffered Sodium Citrate

Every food company is faced with the same challenge: consistently delivering safe, high-quality, great-tasting products in an ever-changing and cost-conscious environment.

Thanks to WTI's food scientists and tested methodologies, your company can have it all – safe, high-quality, flavorful products that save you time and money.

IONAL is a USDA recognized and university-validated water-soluble, buffered sodium citrate granule designed to increase the functionality of brines, stabilize color and flavor, and reduce purge loss over time.

Reduced Costs and Ease of Use

- *IONAL increases the ionic strength of marinades, brines and meat emulsions, effectively increasing the water-holding capacity of muscle protein systems, while chelating the minerals in hard water to improve ingredient and brine functionality.*
- *At effective usage levels, the cost per pound of IONAL is lower than lactates or blends of lactates with diacetate/acetate.*
- *IONAL is readily soluble, making it easy to incorporate in brines, marinades and seasoning blends.*

Food Safety and Shelf Life

- *Leading USDA and academic researchers have shown both IONAL Plus and IONAL LC to inhibit the outgrowth of Clostridium perfringens and Listeria monocytogenes at low concentrations.*

Improved Flavor and Product Quality

- *IONAL is an all-natural ingredient that enhances the natural flavor of meat and poultry without the off flavors commonly associated with other salts of organic acids (lactates, diacetates, acetates).*
- *Prevents color degradation and purge loss over time.*
- *Improves the cook yield and sliceability of ready-to-eat meats.*

WTI^{INC.}
WORLD TECHNOLOGY INGREDIENTS

Innovators in Marination, Further Processing & Food Safety

281 Martin Luther King Jr. Ave Corporate 706.387.5150
Jefferson, GA 30549-1447 USA Fax 706.387.5159
E-mail contactus@wtiinc.com

For More Information Call 1.800.827.1727