



The Natural Choice for Food Safety and Freshness

MOstatin™

Challenged to improve shelf life while meeting the growing consumer demand for clean label ingredients?

WTI's all-natural antimicrobial products are ideal for ready-to-eat meats, salads and soups. Our MOstatin products are patented, all-natural, consumer-friendly blends of vinegar and fruit or vegetable concentrates developed to extend the shelf life of fully-cooked meats, poultry and seafood.

Benefits of Using MOstatin

- *Stabilizes meat color.*
- *Enhances natural meat flavors.*
- *Easy to use.*
- *May be custom-blended to accommodate YOUR specific performance goals.*

Food Safety and Shelf Life

- *Proven to inhibit the outgrowth of *Listeria monocytogenes*.*
- *Validation studies have shown MOstatin LV1 to prevent a 2 log increase of *Listeria monocytogenes* over a 120-day test period.*
- *MOstatin products have been shown to considerably increase the shelf life of many fully-cooked products.*

WTI^{INC.}
WORLD TECHNOLOGY INGREDIENTS

Innovators in Marination, Further Processing & Food Safety

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