

Enhance Tenderness and Color Retention While Increasing Yield

MYOSOL™

Challenged to increase your yield?

Let WTI's food scientists make you a believer in truly functional ingredients with the MYOSOL product line, designed to help maintain the color and boost the water holding capacity of processed meat systems, while improving overall quality.

MYOSOL brand phosphates are patented, highly-soluble, saturated potassium phosphate solutions that enhance the functionality of marinades and brines.

Improved Meat Quality

- Reduces meat viscosity on contact.
- Eliminates voids in stuffed products, resulting in increased slicing yield.
- Improves the tenderness of un-aged meats and poultry.
- Aids in color retention.

A Great Alternative to Sodium-based Products

- MYOSOL products are sodium-free, providing an opportunity to greatly reduce the sodium content of processed meats, poultry and seafood, making them more "heart healthy" for consumers.
- MYOSOL highlights the flavor of your meat – not the sodium additives – resulting in no off flavors or soapy aftertaste.

Easy to Use

- MYOSOL liquid phosphates are instantaneously reactive and readily soluble in cold water and do not require enzymatic breakdown to be functional, making them easier to use and incorporate than other phosphates.
- MYOSOL is a pre-dissolved supersaturated potassium phosphate that is easily dispersed into brines and marinades and does not require lengthy mixing times.

WTI
INC.
WORLD TECHNOLOGY INGREDIENTS

Innovators in Marination, Further Processing & Food Safety

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