

# Meat

Satisfy your customers' craving for flavor, tenderness and juiciness. Enhance your beef, pork, ham, sausages and hot dogs with naturally-derived solutions from WTI.



## Simple. Clean. Safe.

### Food Ingredients

Use one of WTI's proven products or let our team of food scientists and culinary experts design a solution that fits your and your customer's needs.

#### Our Solutions

- Accentuate the natural flavors of meat
- Improve texture; deliver a better bite and sliceability
- Enhance cook yields
- Stabilize color
- Preserve appearance
- Reduce purge
- Lower usage levels, which means reduced off-flavors

#### Products

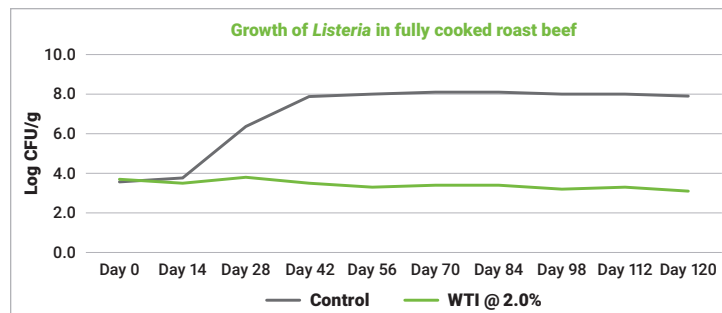
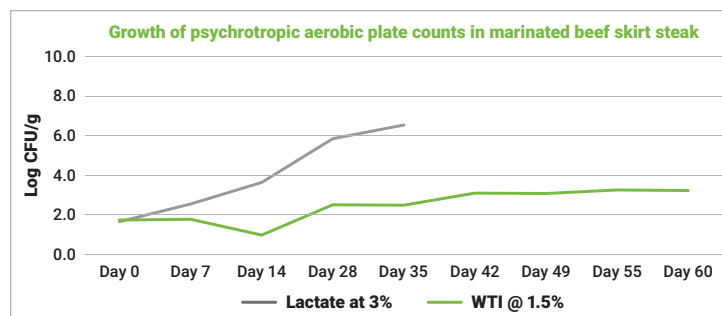
- Organic
- Naturally-derived
- Non-GMO
- Clean label
- Conventional
- Kosher and Halal certified
- Keto & Whole30 diets friendly

#### Usage Rates

- 0.5 – 2.5%

#### Benefits

- Naturally-derived, Non-GMO and organic ingredients
- Clean label alternative to phosphates
- Extends shelf-life
- Inhibits growth of aerobic plate counts, lactic acid bacteria, yeast and mold
- Controls outgrowth of *Listeria monocytogenes*
- Controls outgrowth of *Clostridium perfringens* and *Clostridium botulinum* and prevents toxin formation
- Suppresses growth of *Escherichia coli*
- Reduces sodium



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**WTI**   
Making Food Better, Naturally.

As your partner, we create the future of food ingredients. We have a simple, clean, safe approach to enhance the eating experience of the food you produce.