

Achieve superior taste and appearance while making your food safer...naturally. Enhance the eating experience and extend shelf-life with WTI's naturally-derived antimicrobials.



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.

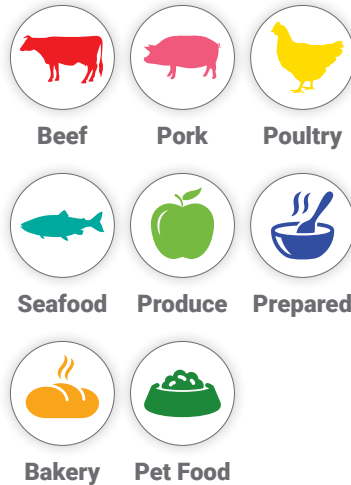
Description

NatureIn® and DV® are WTI's liquid and dry vinegar product lines that are clean label and naturally-derived from vinegar or lemon juice concentrate and vinegar.

Our Solutions

- Accentuate the natural flavors of your food
- Maintain vibrant colors
- Preserve appearance
- Extend shelf-life
- Produce cleaner labels
- Keep food safe by inhibiting the outgrowth of *Listeria monocytogenes* and *Clostridium perfringens*, as well as controlling the growth of mold, yeast, and spoilage organisms

Applications



Versions Available

- Organic
- Identity preserved (IP)
- Non-GMO (Certified to Non-GMO Global Standard V 7.0)
- Reduced sodium (75% less sodium)
- Sodium free
- Various pH levels
- Topical applications

Ease of Use

NatureIn® and DV® products can be added directly to food, incorporated in brines or marinades for inject, tumble or spray applications. DV® can be blended into seasonings or marinades.

Usage Rates

0.1% to 2.5% of formula weight

Ingredients

Vinegar or Lemon juice concentrate and vinegar

Packaging

NatureIn® products are available in buckets, drums, and totes. DV® products are available in bags.