NatureIn® DV

Challenged with improving safety and extending shelf-life while maintaining quality naturally?

WTI's liquid and dry vinegar product lines, NatureIn® and DV®, will help you produce safer, fresher, tastier and cleaner label products.

NatureIn® and DV® are clean label and naturally-derived from vinegar, or lemon juice concentrate and vinegar, and are superior in performance, quality and consistency.

Not all vinegars are created equal – here's what you need to know.

Innovation

Did you know? WTI innovated and developed the naturally-derived vinegar antimicrobials category in 2005. As the inventors of functional vinegars, we truly understand the functionality of vinegar-based antimicrobials.

Quality

We use the highest quality raw materials to produce the highest quality products. We use **baking soda to buffer our vinegar products,** a key differentiation from other vinegars in the market.

Consistency

Significant variability in specifications affects performance. WTI products have the tightest specification ranges in the industry, imparting consistent performance every single time!

(see chart on back)

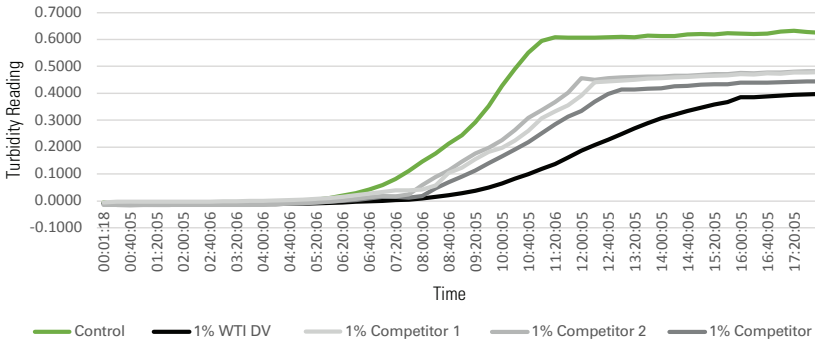
NatureIn® DV

Our Solutions

- Improve shelf-life and reduce food waste
- Inhibit the outgrowth of pathogens, including ***Listeria monocytogenes*** **and** ***Clostridium*** **spp.**
- Control yeast and mold growth
- Enhance food product quality, including preserving appearance and accentuating the natural flavors of your food

WTI's DV® performs better at the same usage rate.

Growth of *Listeria monocytogenes* in the presence of dry vinegars in a broth model.



** This shows the variability in the performance of dry vinegar samples taken from different competitors.*

Applications

Beef · Pork · Poultry · Seafood · Prepared Foods · Dairy · Bakery · Plant Based · Pet Food · ...and more

Every formulation and every application is unique. We will work closely with you to find the custom solution that meets the specific need for your product.

	Product	Organic Version	Indentity Preserved Version	Description	Labeling
LIQUID	NatureIn® V	Organic Versions and Identity Preserved Versions are available for all NatureIn® and DV® products.		• The original, most consistent, buffered liquid vinegar on the market.	Vinegar
	NatureIn® VH			• Reduced sodium liquid vinegar (over 65% less sodium than NatureIn® V) designed for products where sodium reduction is desired while maintaining or improving quality, safety and shelf-life.	Vinegar
	NatureIn® VK			• Potassium based liquid vinegar designed for products where low sodium is desired while maintaining or improving quality, safety and shelf-life.	Vinegar
	NatureIn® VC			• Low pH buffered liquid vinegar designed for applications with a low pH.	Vinegar
	NatureIn® LV1			• Combination of vinegar and lemon juice concentrate designed to provide superior antimicrobial and quality enhancing properties.	Vinegar, Lemon juice concentrate
	NatureIn® LV1X			• Combination of vinegar and lemon juice concentrate designed to provide superior antimicrobial and quality enhancing properties. Xanthan gum (processing aid) added for stability of brine or marinade systems.	Vinegar, Lemon juice concentrate
DRY	DV®			• The original, most consistent, buffered dry vinegar on the market that is ideal for use in a variety of food matrices.	Vinegar
	DV® 10			• Next generation dried vinegar and the most concentrated dry vinegar ingredient that is lower in moisture and designed for blends. In application, DV 10 imparts lower sodium than other buffered dry vinegars.	Vinegar

WTI Making Food Better, Naturally.

Simple. Clean. Safe.

281 MLK Ave.
Jefferson, GA 30549-1447

800.827.1727
contactus@wtiinc.com
wtiinc.com