WTI
Making Food Better, Naturally.

Clean Label. Real Yield. Fresh Flavor.

TenderIn® 281 for RTE deli turkey

A naturally-derived phosphate alternative made from lemon juice concentrate that enhances moisture retention in phosphate-free turkey while keeping the fresh, savory flavor your customers expect.



Lemon-based
From lemon juice concentrate

0
Phosphates
Clean label alternative

+4.76
pts cook yield
vs. no-phosphate control in turkey study

WHY TENDERIN® 281

Support Yield
Enhances moisture retention to offset cook loss in phosphate-free formulas.

Protect Fresh Flavor
Keeps the fresh, savory turkey flavor your customers expect.

Improve Bite
Supports a tender bite, with the lowest chewiness of all treatments in instrumental texture testing.

Simplify the Label
Naturally derived and declared simply as lemon juice concentrate.

FITS YOUR PROCESS

A dry ingredient that goes into your brine. Our team will help tune it to your formula and process.

USE IN

- Injected brines
- Vacuum-tumbled products
- Fully cooked products

Ready to clean up your turkey label?
Contact us for samples, technical specs and formulation support.

800.827.1727
contactus@wtiinc.com

Proven in RTE Turkey Breast

TenderIn® 281 vs. phosphate and a phosphate-free control

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APPLICATION STUDY

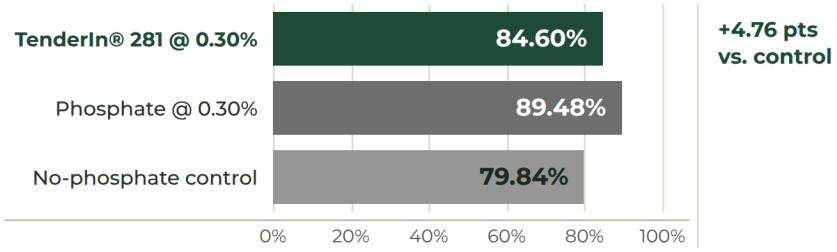
FEATURED INGREDIENT

TenderIn® 281

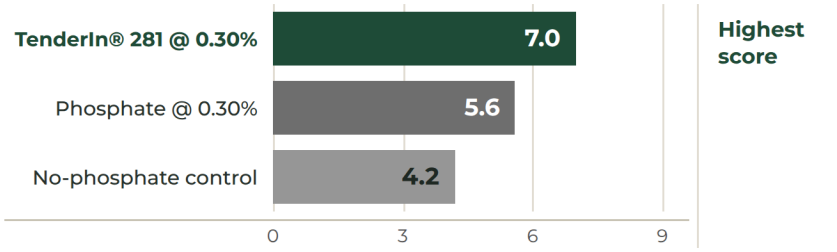
KEY TAKEAWAYS

- Raised cook yield 4.76 pts over the no-phosphate control
- Highest overall acceptability of all three treatments
- Highest fresh aroma score and least chewy texture in instrument testing
- Clean label: declared simply as lemon juice concentrate

Cook Yield in RTE Turkey Breast



Overall Acceptability (9-pt Hedonic Scale)



Source: WTI Inc. Application Study, March 2026.

TenderIn® 281 recovered about half of phosphate's yield gain over the control while scoring highest of all treatments for fresh aroma and overall acceptability.

THE BOTTOM LINE:

TenderIn® 281 offset yield loss in phosphate-free RTE turkey and earned the highest overall acceptability of any treatment tested. It's a naturally-derived, clean label alternative to STPP.

STUDY SNAPSHOT

Product: TenderIn® 281
Type: Dry
Application: RTE turkey breast; ~16% brine injection, vacuum tumbled, steam cooked
Usage Rate: .30%
Labeling: Lemon juice concentrate