



lONAL[®]

Use lonal[®], WTI's line of dry buffered citrate blends, to improve product quality, reduce purge loss, increase cook yields, extend shelf-life, and improve safety.

lonal[®] products are effective at low usage rates. They are dry blends that are readily soluble, making it easy to incorporate in your brines, marinades, and seasoning blends.

Try lonal[®] and see how it improves your customers' eating experience.



Improve

product quality.



Enhance

the natural flavor of meat and poultry without the off flavors commonly associated with other salts or organic acids (lactates, diacetates, acetates).



Preserve

color and flavor.



Improve

texture and sliceability.






About our lonal® line

- WTI is the exclusive manufacturer of lonal®, the trademarked name for sodium citrate buffered with citric acid to a pH of 5.6.
- As a patented product, lonal® is the only buffered sodium citrate to receive approval from the USDA and is considered “safe and suitable” for use in meat and poultry products.

Applications



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	Description	Labeling
 Reduce purge loss and increase yield		
lonal®	• Buffered citrate that enhances quality attributes, including purge reduction and moisture retention. The superior ionic strength of lonal® enhances water holding capabilities, which results in increased yields.	Sodium citrate
 Extend shelf-life		
lonal® Plus	• Ideal ratio of citrate to diacetate for use in fresh meat and poultry products to maintain and enhance quality attributes while inhibiting growth of mold, yeast and other spoilage organisms.	Sodium citrate, sodium diacetate
 Control outgrowth of pathogens		
lonal® LC	• Buffered citrate and diacetate blend that inhibits the outgrowth of pathogens, such as <i>Listeria monocytogenes</i> and <i>Clostridium perfringens</i> and controls mold, yeast, and spoilage organisms in ready to eat products.	Sodium citrate, sodium diacetate