

MYOSOL®

Take the headaches out of dissolving phosphates!

Use Myosol®, WTI's highly-soluble liquid phosphate, to reduce your sodium content and enhance the quality of your meat, poultry, and seafood...all with ease.

Try one of our Myosol® products and compare it to your existing phosphates!



Potassium-Based Phosphate

- Reduce the sodium content of your food compared with sodium phosphate.
- Highlight the flavors of your meat – not the sodium additives – resulting in no off flavors and soapy aftertaste.



Highly Functional

- More functional than triphosphates. Can be used at lower usage rate and achieve the same functionality as standard phosphates.
- Eliminate voids in stuffed products, resulting in increased slicing yield.
- Enhance product tenderness and flavor.
- Preserve color.



Highly Soluble

- Highly-soluble liquid diphosphate immediately disperses in water, saving significant time in marinade production.
- Instantaneously reactive and readily soluble in cold water and does not require enzymatic breakdown to be functional, making it easier to use and incorporate than other phosphates.

Applications



Beef



Pork



Poultry




Seafood



...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	Description	Labeling
 LIQUID Myosol®	• Potassium based liquid phosphate.	Potassium phosphate
Myosol® Plus	• Potassium based liquid phosphate with higher pH, which may be desired in certain application resulting in better yields.	Potassium phosphate

WTI 
Making Food Better, Naturally.

Simple. Clean. Safe.

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