WTI
Making Food Better, Naturally.

Extend Shelf-Life with Vinegar

for fresh chicken wings and tenders



NatureIn® V extended the shelf-life of fresh chicken wings and tenders from 10–12 days to at least 21 days.

CHALLENGE STUDY

FEATURED INGREDIENT

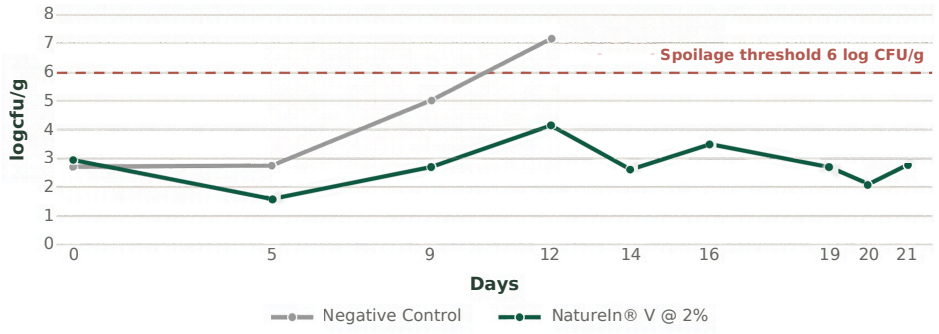
NatureIn® V

KEY TAKEAWAYS

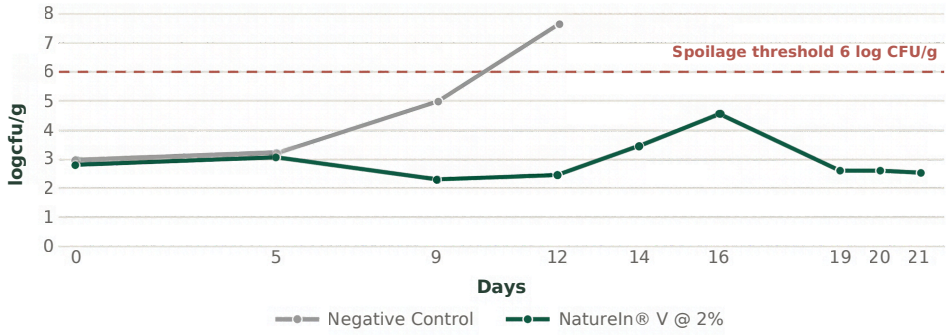
- Extended wing shelf-life from 12 to 21 days
- Extended tender shelf-life from 10 to 21 days
- Applied directly in-bag with no process changes

Source: WTI Inc. Internal Challenge Study

Growth of Aerobic Plate Counts in Fresh Chicken Wings



Growth of Aerobic Plate Counts in Fresh Chicken Tenders



Across both wings and tenders, negative control exceeded the 6 log CFU/g spoilage threshold by Day 12, while NatureIn® V remained well below through Day 21.

THE BOTTOM LINE:

NatureIn® V helped control microbial growth and extend refrigerated shelf-life in chicken wings and tenders, supporting a naturally-derived clean label approach.

STUDY SNAPSHOT

Product: NatureIn® V
Type: Liquid
Application: Fresh chicken wings and tenders, applied via spray-in-bag technique
Usage Rate: 2.0%
Labeling: Vinegar