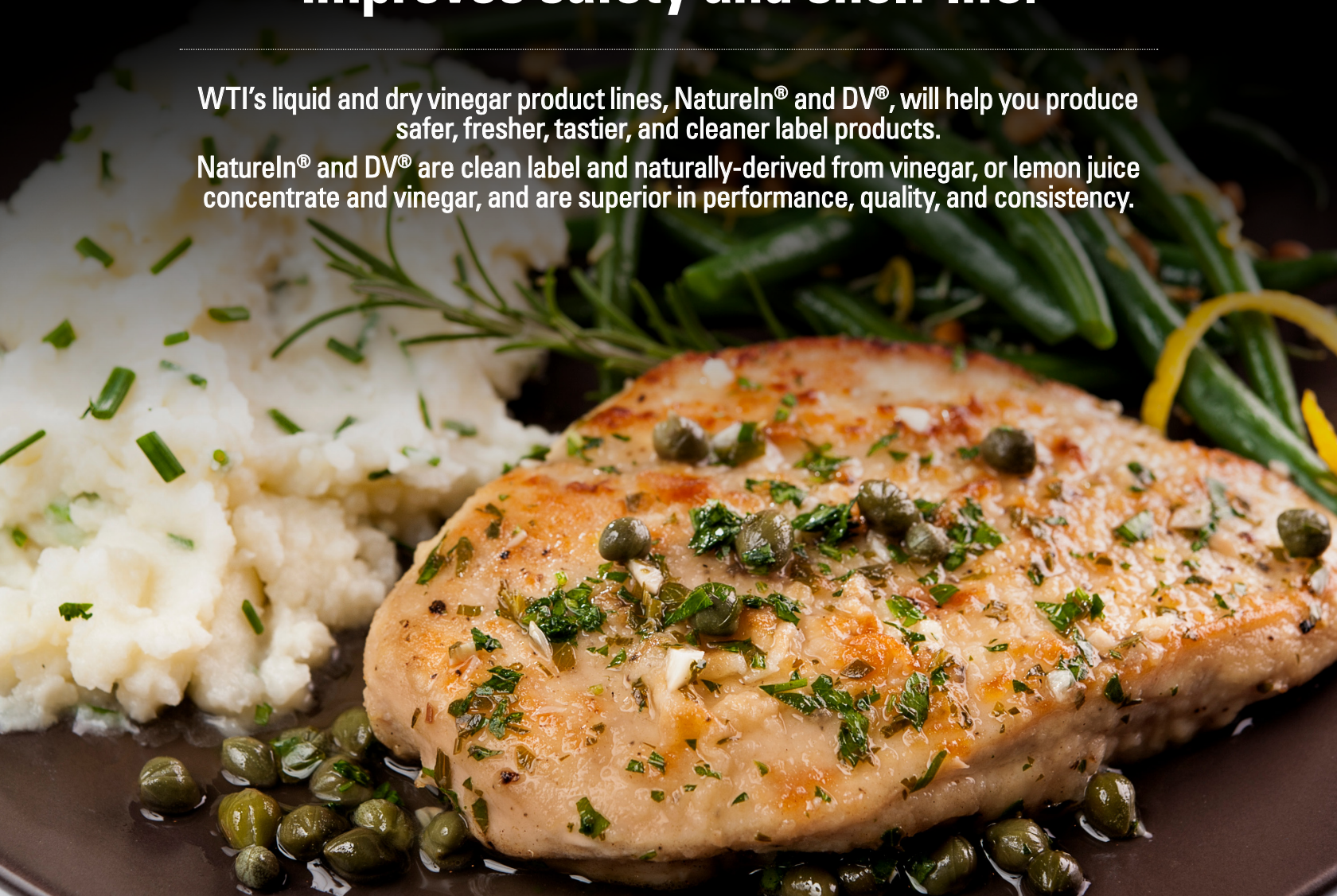


The natural solution that improves safety and shelf-life.

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

- WTI holds a patent for our dried vinegar, DV® (Patent U.S. 11,696,587). We innovated and developed the naturally-derived vinegar antimicrobials category in 2005.
- Because we are 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.

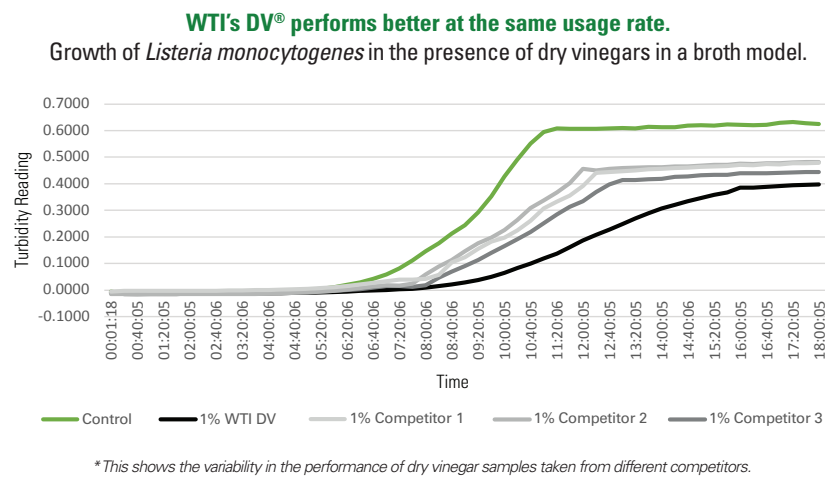


Consistency

- 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)*

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



Applications



Every formulation and every application is unique.
No matter what your challenge is, WTI has a solution.

	Product	Organic Version	Identity Preserved Version	Description	Labeling
	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
	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