



# TenderIn<sup>®</sup>

## Need an alternative to phosphates? Looking for a naturally-derived solution?

Use WTI's TenderIn<sup>®</sup> products and you will achieve the yield, tenderness, and flavor you want, without the use of phosphates.

TenderIn<sup>®</sup> is WTI's line of liquid and dry phosphate alternatives that are clean label and naturally-derived from lemon juice concentrate.

**Sample one of our TenderIn<sup>®</sup> products and taste the difference.**



### **Enhance Overall Yield**

Maintain or improve cook yield and slicing yield. Reduce purge.



### **Improve Quality**

Improve texture, mouthfeel, and bite. Enhance the juiciness and tenderness of your food. Enhance appearance.



### **Accentuate Natural Flavors**

Promote savory flavors more dramatically than traditional phosphates.

# TenderIn®

## Applications



Beef



Pork



Poultry



Seafood



Prepared  
Foods



Dairy





Pet Food



...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	<b>TenderIn® L</b>	• Naturally-derived liquid phosphate alternative that utilizes functional properties of lemon juice concentrate.	Lemon juice concentrate, vinegar
	<b>TenderIn® LK</b>	• Reduced sodium naturally-derived liquid phosphate alternative.	Lemon juice concentrate, vinegar
	<b>TenderIn® LKX</b>	• Reduced sodium naturally-derived liquid phosphate alternative. Xanthan gum (processing aid) added for stability of brine or marinade systems.	Lemon juice concentrate, vinegar
 DRY	<b>TenderIn® DL</b>	• Naturally-derived dry phosphate alternative that combines functionality of lemon juice concentrate and rice flour. Best used in fully cooked applications.	Rice flour, lemon juice concentrate
	<b>TenderIn® DLX</b>	• Naturally-derived dry phosphate alternative that combines functionality of lemon juice concentrate and rice flour. Best used in fully cooked applications. Xanthan gum (processing aid) added for stability of brine or marinade systems.	Rice flour, lemon juice concentrate
	<b>TenderIn® 281</b>	• Next generation, naturally-derived, phosphate alternative.	Lemon juice concentrate