

# TenderIn®

Achieve the juicy bite and yield you want, without the use of phosphates. Enhance your customers' eating experience with WTI's naturally-derived solutions.



## Simple. Clean. Safe.

### Food Ingredients

Use one of WTI's proven products or let our team of food scientists and culinary experts design a solution that fits your and your customer's needs.

#### Description

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

#### Our Solutions

- Enhance the tenderness of the food
- Accentuate the natural flavors
- Improve marinade retention and cook yield
- Produce cleaner labels

#### Applications



Beef

Pork

Poultry



Prepared

Pet Food

#### Versions Available

- Identity preserved
- Non-GMO (Certified to Non-GMO Global Standard V 7.0)
- Reduced sodium (15% less sodium)
- Liquid and dry versions

#### Ease of Use

TenderIn® products can be added directly to food; incorporated in brines or marinades for inject or tumble applications.

#### Usage Rates

0.5% to 1.0% of formula weight

#### Ingredients

Lemon juice concentrate and vinegar, or rice flour and lemon juice concentrate

#### Packaging

The liquid TenderIn® products are available in buckets and drums. Dry TenderIn® products are available in bags.

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**WTI**   
*Making Food Better, Naturally.*

As your partner, we create the future of food ingredients. We have a simple, clean, safe approach to enhance the eating experience of the food you produce.