



Produce better tasting food while improving yields. Enhance your customers' eating experience with WTI's 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 you and your customer's needs.

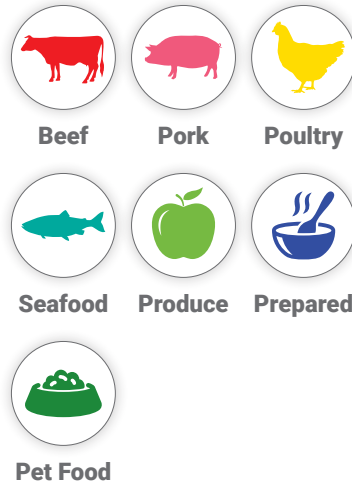
Description

lonal® is WTI's clean label line of buffered citrate blends.

Our Solutions

- Accentuate the natural flavors
- Enhance water-holding capabilities through superior ionic strength
- Are effective at low usage rates
- Preserve color
- Improve texture and sliceability
- Extend shelf-life
- Keep food safe by inhibiting outgrowth of *Listeria monocytogenes* and *Clostridium perfringens*, and controlling the growth of mold, yeast and spoilage organisms

Applications



Versions Available

- Reduced sodium (25-60% less sodium)
- Antimicrobial; pathogen protection of *Listeria monocytogenes* and *Clostridium perfringens*
- Mold, yeast and spoilage organisms control

Ease of Use

lonal® products are in powder form and can be added directly to food; incorporated in brines or marinades for inject, tumble or spray applications; or, blended into seasonings or marinades.

Usage Rates

0.5% to 1.3% of formula weight

Ingredients

Sodium citrate or potassium citrate (available with the addition of sodium diacetate)

Packaging

lonal® products are available in bags.

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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.