

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

Enhancing food quality



Producing cleaner labels



Keeping food safe



Extending shelf-life



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.

At WTI, we improve food quality, produce cleaner labels, keep food safe, and extend shelf-life.

Enhance the taste, texture, color, appearance, as well as the safety, of your food with naturally-derived, clean label or conventional solutions from WTI.

Going The Extra Mile

What are your challenges? We want to know. We are focused on you.

Whether you are working to improve an existing product or want to develop something completely new, our team of food scientists and culinary experts will work with you to design a solution that fits your needs. We will guide you through every step of product development, from on-site observation and process evaluation, to application.

Driving Innovation

Our headquarters in Jefferson, Georgia, features an ISO 17025: 2017 accredited Biosafety Level II laboratory, a Food Applications Lab and an R&D Pilot Plant, all of which allow us to collaborate with you to develop solutions.

Because we are strategically integrated by offering new product development, manufacturing and testing capabilities together in one location, we are able to be more flexible and attentive to your needs, and can ensure greater levels of quality control.

Delivering Fresh Ideas

WTI ingredients are processed, handled, packaged and shipped from GFSI compliant, BRC certified, AA Grade, facility that exceeds all industry-standard Good Manufacturing Practices (GMP).

We strive to deliver superior quality products, and are dedicated to ensuring service and support that will result in lasting relationships.

Customer Challenges

- Accentuate flavors
- Improve texture
- Maintain vibrant colors

- Preserve appearance
- Keep food safe
- Extend shelf-life

- Cleaner label
- Reduce sodium

WTI Clean Label

■ Enhance yield and water retention

& Conventional Solutions

WTI Naturally-Derived Solutions

NatureIn[®]



Achieve superior taste and appearance while making your food safer...naturally. Enhance the eating experience and extend shelf-life with WTI's naturally-derived antimicrobials.

NatureIn® and DV® are WTI's liquid and dry vinegar product lines that are clean label and naturally-derived from vinegar or lemon juice concentrate and vinegar.

Organic, Identity Preserved (IP), Non-GMO (certified to Non-GMO Global Standard V 7.0), reduced sodium, and sodium free versions available.

FlavorIn[®]

Optimize the flavor and taste of your products...without preservatives.

FlavorIn® is WTI's liquid vinegar product line designed to enhance the eating quality of food. These products are clean label and naturally-derived from vinegar.

Organic, Non-GMO (certified to Non-GMO Global Standard V 7.0), and reduced sodium versions available.

TenderIn®

Achieve the juicy bite and yield you want, without the use of phosphates.

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

Organic, Non-GMO (certified to Non-GMO Global Standard V 7.0), and reduced sodium versions available.



Treat companions to safer, fresher, tastier and cleaner label products. Enhance your pet food products with naturally-derived solutions from WTI.

Fenrir is WTI's liquid or dry vinegar, or lemon juice concentrate and vinegar, specifically for pets. FDA and AAFCO would deem both vinegar and lemon juice to be common or usual for use in pet food.

Non-GMO (certified to Non-GMO Global Standard V 7.0)

IONAL®

Produce better tasting food while improving yields.

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

Reduced sodium version available.

MARINAL

Keep your food fresher, longer without the use of lactates

Marinal® is WTI's line of functional organic salt blends.

Achieve the tenderness and flavor your customers seek with ease.

Myosol® is WTI's highly soluble liquid phosphate.

Industries Served



















Seafood

Prepared

Dairy

Bakery

Plant Based

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