

# All the Key Ingredients of a Global Leader

A Global Ingredient solution specialist whose reputation is built on innovation, inspiration and providing commercial and technical strategies to meet market challenges.



**WTI**  
INC.  
WORLD TECHNOLOGY INDUSTRIES



**NEWLY WEDS** FOODS  
*inspiring new tastes*



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**WTI** INC.  
WORLD TECHNOLOGY INGREDIENTS

# Your Market...Our Expertise.

Why Choose Newly Weds Foods?

**Newly Weds Foods** is one of the largest global food ingredient manufacturers and more importantly is recognised as having the customer at the heart of its business. A family owned business that is driven by a commitment to you, our customer. In an ever evolving and dynamic industry, from product development to customer support, we possess the necessary expertise, commitment and passion to ensure that our customers' expectations are continually surpassed.

Our processed meat expertise is based upon decades of proprietary knowledge, coupled with the creation of industry leading delivery systems, built upon a powerful natural platform.

By fully understanding and addressing the challenges faced by the modern day processor, we have created, in partnership with functional ingredients specialist WTI, an extensive product portfolio of technology- based products for a number of end use markets. These technologies offer our customers a competitive advantage through quality, cost effective, value added ingredient products. In addition to our comprehensive portfolio, we embrace the opportunity to work with our customers in identifying and innovating new and bespoke solutions.

We are proud of what we do and the comprehensive service we offer our customers. We continually strive to encourage a collaborative and partnered approach in the provision of effective solutions. We look forward to sharing our knowledge and expertise with you.

Regards

**The Newly Weds Foods Ingredient Team.**

# Introducing...

## Solutions for Sausage, Burgers and other Comminuted Meats

Our specialists have developed a range of quality ingredients which will address your processing needs and challenges.



Improving shelf life whilst meeting the growing consumer demand for clean label ingredients.

### What is it?

A concentrated free flowing powder which can be easily mixed with most seasoning blends.

A unique process using reacted buffered vinegar to give a superior shelf life extender.

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### What are its features & benefits?

- Shelf life of fresh produce can be extended by three to four days whilst maintaining colour and visual appeal.
- Improves colour development, meat bloom and definition.
- Improves flavour and prevents oxidation which can cause flavour off notes, commonly known as 'warmed over' flavours.
- Imparts extremely low flavour and odour notes which are undetectable in most meat applications.
- A lower usage required than lactates and therefore a more cost effective solution than other liquid products.  
Typically 0.2% of finished product.
- Can also be used as part of LEAN manufacturing, resulting in greater efficiency and therefore reducing the need to produce as often.
- Exhibits anti-microbial properties.



## How can it be used?

A versatile ingredient that can be used in the form of a liquid brine for injection, in surface application and as a direct addition. Added to a seasoning solution for ease of application and controlled dosing.

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An all-natural, clean label alternative to phosphates that improves yield, increases tenderness and succulence.

### What is it?

Where science meets nature. A clean label Phosphate replacement produced from a blend of lemon juice concentrate, vinegar and Sodium Bicarbonate.

### What are its features & benefits?

- It's primary use is as a phosphate replacer but can also act as a yield improver, succulence enhancer, product texture improver and can replace liquid egg in premium applications.
- All these attributes can aid production efficiency, productivity and enhance profitability.
- In addition, when used in place of liquid egg the product can be declared as 'egg free'.

### How can it be used?

A dry inclusion in a seasoning

A multi faceted ingredient that can be suspended in water for injection purposes as well as being used as a direct additive.

# Gluten Controlled Crumb

Additional  
products  
coming  
soon

## What is it?

A quality crumb that has been developed to compliment all processing equipment. It provides water absorption, imparts the desired raw and cooked textural quality and can be used to replace traditional breadcrumb and rusk in main product applications and processes.

## What are its features & benefits?

- Market data suggests that the growth of the gluten controlled market is set to continue, whether for health reasons or general wellbeing.

## How can it be used?

It behaves identically to other crumbs and opens up significant opportunities in the gluten controlled market. Most top tier sausage lines contain gluten controlled crumb and other main tier products are expected to move in this direction in the near future.

## Umami Receptor Technology

A recent and innovative approach to understanding flavour. Umami, together with sweet, bitter, salt and sour make up the five taste sensations. It can be described as the 'hearty savoury' taste that we detect whilst eating a range of different meat and vegetable products.

Salt reduction without compromising flavour, product integrity and meeting Food Standards Agency salt guidelines continues to be a major challenge in many sectors of the food industry.

### What is it?

A proven technology to satisfy consumer and industry demands for salt reduction and flavour enhancement.

### What are its features & benefits?

- Ability to compensate for sodium reduction in savoury applications.
- Increases the umami sensation and acts as a salt & flavour enhancer, allowing the reduction of sodium chloride concentration.
- Enhances the natural character of cooked meats and vegetable notes.
- Creates a more balanced and rounded flavour profile.
- Reduces salt, without compromising on the perception of salt.
- Encourage collaborative and partnered approach to provide effective solutions.
- Improves saltiness & flavour perception while keeping a balanced taste with no off notes.
- Declared as natural flavour.
- Salt free, allergen free and yeast free.

### How can it be used?

Umami has a unique ability to bridge the gap between flavour and salt perception in the development of savoury notes.



Utilising a natural herb to improve shelf life whilst satisfying the growing consumer demand for clean label ingredients.

## What is it?

A natural antioxidant which is extracted using a gentle hexane free process.

## What are its features & benefits?

- Extracted using supercritical carbon dioxide so there are no solvent residues.
- Prevents 'warmed over' flavours.
- Retards lipid oxidative rancidity.
- Helps colour retention.
- Positive data on shelf- life extension of hams and bacon.
- Friendly label/ ingredient declaration.  
Can be expressed as Natural Flavouring or Herb Extract.

*How can it be used?*

*Available in powder  
or liquid form.*

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We would be delighted to advise  
and assist you in all your ingredient requirements.

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