

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



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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 Cooked Meats including; pulled meats, ribs, whole and sliced meats including sous vide applications

The First Dry, Clean Label Antimicrobial & Shelf Life Extender



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

What is it?

A concentrated free flowing powder which is produced by 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 very low flavour and odour notes, undetectable in most meat applications.
- A lower usage required and therefore a more cost effective solution than other liquid products. Can also be used as part of LEAN manufacturing, resulting in a higher yield and therefore reducing the need to produce as often.

How can it be used?

A versatile ingredient that can be used in the form of a liquid brine for injection or added to a dry cure blend.

WTI.INC.
ULTRAFILTRATION TECHNOLOGY INCORPORATED



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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 liquid or
powder form



An all-natural, clean label alternative to phosphates that improves yield, flavour and tenderness of muscle proteins.

What is it?

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

What are its features & benefits?

- The primary use is as a phosphate replacer but can also act as a yield improver, succulence enhancer and product texture improver. All these attributes can aid production efficiency, productivity and enhance profitability.
- Ease of use.
- Can be added to brines and marinades.
- Available in both liquid and dry forms.
- Can be custom blended with other ingredients for your specific application.
- Improves marinade retention.

How can it be used?

It is a multi faceted dry ingredient that can be suspended in water for injection purposes.



What is it?

A salt replacer that can eliminate or significantly reduce the sodium content of processed meats.

What are its features & benefits?

- Maintains colour and boosts water holding capacities of processed food systems whilst improving overall product quality.
- Due to its supersaturated solution it offers instant functionality.
- Eliminates voids in stuffed products resulting in an increased slicing yield.
- Improves tenderness of un aged meats and poultry.
- Aids colour retention.
- A great alternative to Sodium-based products.

How can it be used?

It can be used in all cooked meats to increase binding, yield improvement and phosphate solubility.

However, there is little requirement in the UK/EU as the salt concentrations are low enough to solubilise standard dry phosphate solutions.

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.



What is it?

A dry free flowing water soluble buffered sodium citrate that improves product quality and safety whilst reducing purge loss. It also increases yield.

What are its features & benefits?

- Enhances the natural flavour of meat and poultry without the off notes associated with other salts of organic acids.
- Improves cook yield and sliceability of ready to eat meats.
- Prevents colour degradation and purge loss over time.
- Cost effective versus lactates or blends of lactates.
- Readily soluble and incorporates easily in brines, marinades and seasoning blends.
- Exhibits superior ionic strength. Almost twice that of salt, resulting in excellent water- holding capabilities.

How can it be used?

In solution, it can be applied by tumbling or can be easily mixed with other ingredients



What is it?

An anti-microbial, dry, free flowing water soluble blend of buffered sodium or potassium citrate and sodium diacetate (or sodium acetate).

What are its features & benefits?

- Enhances the natural flavour of meat and poultry without the off notes associated with other salts of organic acids.
- Improves cook yield and sliceability of ready to eat meats.
- Prevents colour degradation and purge loss over time.
- Cost effective versus lactates or blends of lactates.
- Readily soluble and incorporates easily in brines, marinades and seasoning blends.
- Exhibits superior ionic strength. Almost twice that of salt resulting in excellent water- holding capabilities.
- Superior pathogen inhibition.
- For fresh or frozen fully cooked products.
- Inhibits outgrowth of Clostridium perfringens.
- Effective against Listeria monocytogenes when used as a marinade, seasoning, rub or as a dry batter.

How can it be used?

In solution, it can be applied by tumbling or can be easily mixed with other ingredients