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WTI, Inc. to Join Industry Dialogue on Ultra-Processed Foods at 2026 ADS Technical Meeting
March 23, 2026
Jefferson, GA

Amber Beckett, Ph.D., Vice President of Product Management at WTI, Inc., will participate in a featured session at the Association for Dressings & Sauces (ADS) Technical Meeting in April.

As the food industry navigates the complexities of "Ultra-Processed Food" (UPF) classifications, WTI will join a panel of technical experts to address how these definitions impact the dressings and sauces category. The session will explore the scientific and regulatory criteria driving UPF designations, providing essential context for manufacturers balancing clean label goals with product safety and stability.

With the rise of the Make America Healthy Again (MAHA) movement and recent legislative activity at the state level, the definition of "processed" has become a critical focal point for R&D and regulatory teams.

"The conversation around ultra-processed foods is a pivotal one for our industry," said Dr. Beckett. "We are looking forward to contributing to this timely discussion and sharing how naturally-derived, vinegar and rosemary-based solutions can support manufacturers as they increasingly move towards clean label formulations."

WTI invites attendees to connect with Dr. Beckett during the meeting to discuss clean label formulation strategies and technical advancements in food preservation. WTI has gently processed vinegars designed to minimize flavor impact while extending freshness and shelf-life, including a buffered vinegar with low pH specifically designed for sauces and dressings. In addition, WTI carries rosemary solutions that extend quality and shelf-life and replace chemical preservatives like BHA/BHT.

About the Speaker
Amber Beckett, Ph.D., is the Vice President of Product Management at WTI. A microbiologist by training, Dr. Beckett leads product strategy with a focus on functional, customer driven solutions. She earned her Ph.D. from Vanderbilt University and has specialized in antimicrobial and antioxidant research, particularly in the application of vinegar and rosemary-based ingredients. Her work bridges the gap between complex food science and market ready applications for the dressings, sauces, and proteins sectors.

About WTI, Inc.
WTI, Inc. is a premier supplier of naturally-derived ingredient solutions designed to improve food safety and extend shelf-life. Specializing in vinegar-based antimicrobials and natural rosemary antioxidants, WTI partners with manufacturers to replace synthetic preservatives with effective, clean label alternatives. From microbial control to oxidation protection, WTI helps brands achieve a balance of performance and label simplicity. Learn more at www.wtiinc.com.
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