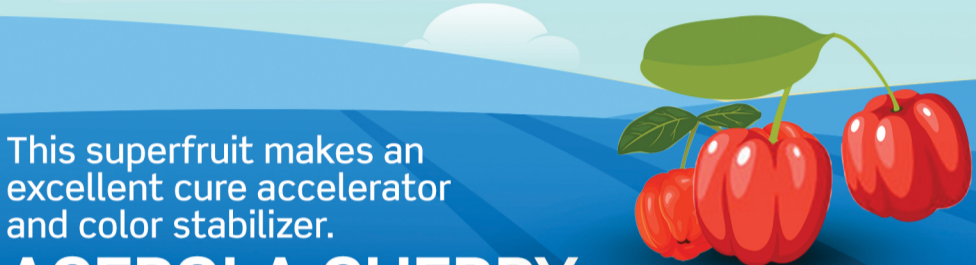


Plant extracts and natural preservation



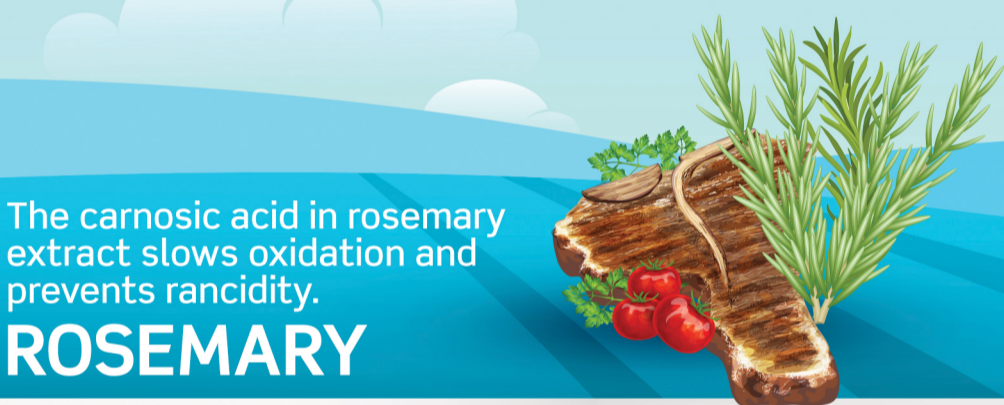
A natural source of sodium nitrite for improving shelf-life, cook yield, color and flavor.

CELERY



This superfruit makes an excellent cure accelerator and color stabilizer.

ACEROLA CHERRY



The carnosic acid in rosemary extract slows oxidation and prevents rancidity.

ROSEMARY



CURED **V**

“Curing” is accomplished using additives that include salt, sugar, nitrite and/or nitrate.

S UNCURED



“Uncured” meats rely on natural salts and flavorings.

**defined by the USDA*



“Natural” label is most influential both when shopping and when purchasing food prepared outside the home.

Source: foodinsight.org

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new products used plant extracts in the preservation of meat, from 2009-2019

