

# Celery Blend

## 3.0



A multifunctional seasoning that aids in flavour, colour development, and shelf life in meat and poultry products. **A natural nitrite source**

Ingredients: Sea salt, cultured celery powder

Additional salt will need to be added to meet desired target salt level.

Use of a cure accelerator, sodium erythorbate or ascorbate, is **not** required.



Code #6252 4kg

Recently there has been considerable research focused on celery juice powder as a natural nitrite source for meat products due to its light colour and mild flavour. A natural replacement for using sodium nitrite at a higher cost.

Recent developments have resulted in the introduction of a **cultured celery powder**, where the nitrates have already been pre-converted to nitrites, allowing for a stable and consistent nitrite input. No need to modify the smokehouse schedule.

Often blended with sea salt for a consumer friendly label.

#### Regulatory Update (August 2011)

*CFIA Meat Hygiene Manual of Procedures, Chapter 4, Annex C*

*C.2 Use of Nitrites in Prepared Meat Products*

*Cured Meat Products*

*Alternate Curing Method*

**Cultured celery powder may be used as an alternate source of nitrites in the production of cured or fermented meat products.** Cultured celery powder contains preformed nitrites produced by the bacterial action on nitrates present in the celery product. The levels of preformed nitrites present in the celery powder must be declared by the manufacturer of the cultured celery powder. The producer of the meat product must determine the amount of cultured celery powder to be included in the formulation to achieve the minimum levels of nitrites (100 ppm, Meat Inspection Regulations, 1990) needed to cure the product without exceeding the maximum allowable limit (200 ppm, Food & Drug Regulations). This is an approved alternate curing method and the processed meat and poultry products cannot be referred to as “uncured” or “no preservatives added”.