

USE OF NITRITES BY THE INDUSTRY IN MEAT PRODUCTS

Please complete the table with information on the typical and maximum amount of nitrite added.

Type of meat	Typical amount of nitrite added	Maximum amount of nitrite added
Sterilised meat products ($F_0 > 3.00$)		
Other heat treated meat products derived from whole pieces of meat, including slices of products (in general) (eg cooked ham)		
Heat treated poultry meat products		
Non-heat treated meat products derived from whole pieces of meat including slices of products (in general) (e.g. dried ham, bacon, ...)		
Other heat treated meat products derived from minced meat including slices of products (in general) (e.g. mortadella, paté,)		
Non-heat treated meat products derived from minced meat including slices of products (in general) (e.g. salami, chorizo)		
Marinated meat		