

## ALTERNATIVES TO SALT AND NITRITES IN MEAT PRODUCTS

## Blanca Sisquella Calderón

Final Degree Project February 2023

**OBJECTIVES** 

SEARCH ALTERNATIVES TO SALT AND **NITRITES** 

ANALYSE MODIFICATIONS IN THE **FINAL PRODUCT** 

TO KNOW THE USUAL CONSUMPTION AND OPINIONS OF CONSUMERS

**ALTERNATIVES** 



**COMPONENTS** 

**NITRATES AND** 

**NITRITES** 

**VEGETABLES AND** 

MODIFICATIONS

**ALTERNATIVES** 

MODIFICATIONS →

**ATMOSPHERIC** PRESSURE PLASMA

**BITTER TASTE AND LESS** 

**TREATMENT** 

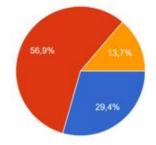
**COHESION** 

UNDESIRABLE TASTE, **CELERY ALLERGY AND FOOD SAFETY RISK** 

## **CONSUMER SURVEY**

IN CASE YOU COULD FIND SALT-REDUCED AND ADDITIVE-FREE ALTERNATIVES TO MEAT PRODUCTS ON THE MARKET, WOULD YOU EAT THEM?

51 respuestas



- **INDIFERENT**
- **NEW ALTERNATIVES**

## **CONCLUSIONS**

There are alternatives for the substitution of salt and nitrites, but this can lead to changes in the organoleptic characteristics of the product and subsequent consumer rejection. Therefore, the balance of substitution must be sought in order to manufacture a product as close as possible to the original one, without compromising public health.