

ALTERNATIVES TO SALT AND NITRITES IN MEAT PRODUCTS

1

OBJECTIVES

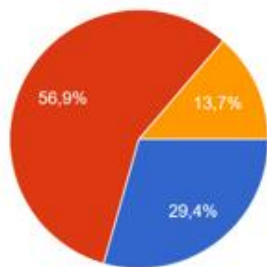
- SEARCH ALTERNATIVES TO SALT AND NITRITES
- ANALYSE MODIFICATIONS IN THE FINAL PRODUCT
- TO KNOW THE USUAL CONSUMPTION AND OPINIONS OF CONSUMERS

3

CONSUMER SURVEY

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

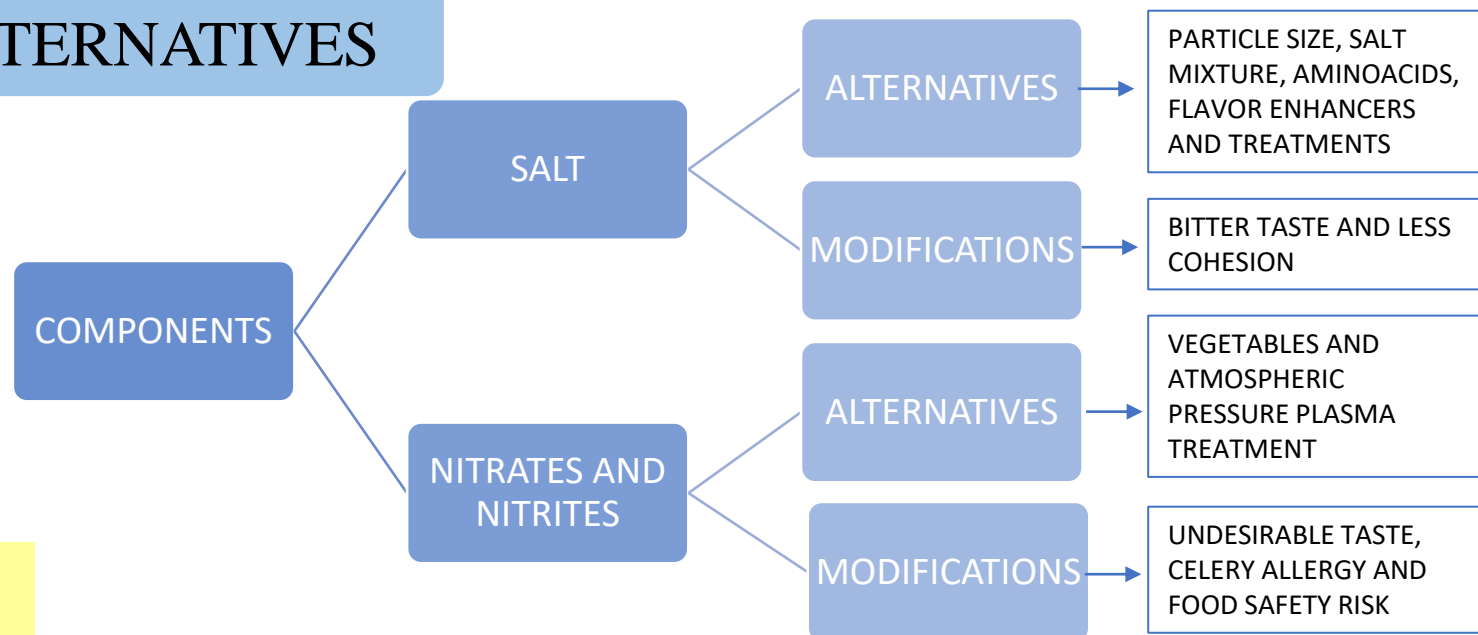
51 respuestas



- INDIFERENT
- NEW ALTERNATIVES
- TRADITIONAL PRODUCTS

2

ALTERNATIVES



4

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.