

Use this guide to identify natural ingredient replacements for common synthetic additives in meat snacks. Find the synthetic ingredient you're currently using and explore clean label alternatives that deliver comparable functionality.



Replace Synthetic Ingredients...	with Natural Alternatives	Benefit	Label As	Product Code	Usage Level
Sodium Nitrate Sodium Nitrite	→ Cultured Celery	- Shelf-Life extension and pathogen control - Inhibition of clostridium botulinum - Cure color development	- Celery Powder - Cultured Celery Powder - Natural Flavor	502	Min. 41,000 ppm / 0.5-1.0%
				● 504	Min. 15,000ppm / 0.67-1.33%
				● 506	Min. 22,500ppm / 0.45-0.9%
				● 508	Min. 30,000ppm / 0.34-0.66%
				● 512	Min 37,500ppm / 0.27-0.53%
				534 Organic	Min. 15,000ppm / 0.67-1.33%
Sodium Erythorbate	→ Acerola Cherry	- Color stability & protection - Cure time reduction	- Cherry Powder - Natural Flavor	● 515	0.3-0.5%
				● 525	0.2-0.4%
				526M	0.1-0.2%
				518 Organic	0.3-0.5%
BHA/BHT	→ Green Tea & Rosemary Extract	- Flavor stability & protection - Rancidity prevention - Shelf-life extension	- Green Tea, Rosemary Extract - Natural Flavor	724	0.1-0.5%

*To ensure consistent availability, the 7-business day lead time commitment is based on forecasted demand within reasonable and agreed planning ranges. Orders with material volume changes versus forecast may require additional coordination prior to final confirmation, to ensure we can accommodate the request without impacting service commitments.