

Meat testing

Nitrates, Nitrites & Nitrosamines

Who benefits

Meat preparations producers, manufacturers and retailers

Products

Cured meat preserved meat through ageing, drying, canning, salting, brining, smoking

Nitrosamines-Nitrates

- Increased formation in heat processing
- Compounds consisting of nitrogen & oxygen atoms

Food Safety



- Prevent Chemical risks
- Avoid exposure to hazardous substances

Sample types



- Smoked meats, cold cuts and heat-treated products



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