

SPECIAL PROCESSING

Curing, Fermenting or Smoking Meats for Preservation, or Adding Nitrates/Nitrites

Meat and poultry can be cured by the addition of salt alone or in combination with one or more ingredients such as sodium nitrate, sugar, curing accelerators and spices. Curing can be used for partial preservation, flavoring, color enhancement or tenderizing. Improper curing can result in food that is unsafe for consumption. Therefore, a HACCP plan and State Variance are required for this type of processing.

If you would like to use nitrates/nitrites as an ingredient, ferment meats, or use smoke as a method of preservation, you must provide the following to ensure you have control over curing salt concentrations and pathogen growth.

Contact your inspector if you have any questions.



Documentation of ingredients and amounts, including curing salt products showing nitrate/nitrite (active ingredient) concentrations

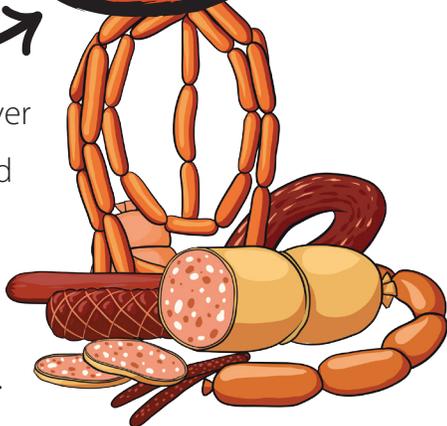
Employee training & records

Documentation of cooking, cooling and storage protocols

Recipe and process approved by a Process Authority (PA) showing that the product meets established protocols

Conformance with Association of Food and Drug Officials (AFDO) meat curing protocols

Approved HACCP plan and State Variance



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