Celery powder

Cat. No. EXTC-207

Lot. No. (See product label)

Introduction

Description

Celery powder is a dried, ground concentrate prepared from fresh celery that is used as a seasoning and as a food preservative in organic meat products. Several commercial preparations exist, and it can also be made using a food dehydrator. Some celery powders are prepared from celery juiceCelery powder is naturally rich in nitrate, which is closely related to nitrite and performs the same curing functions when added. Celery power can be used in any cured meat product but many times are curing agent for natural or organic products as well.

Applications

Currently USDA regulations require that meats cured with celery powder to be called "uncured" to distinguish them from conventionally cured products. Packages of meats cured with celery powder often say "No nitrates or nitrites added, " but also contain a statement "other than those which naturally occur in celery powder. "Many in the food industry believe a more accurate way to describe the products would be to call them "cured, " but still must comply with the regulations as written, which require them to be called "uncured".

Product Information

Appearance

Green powder

Function

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