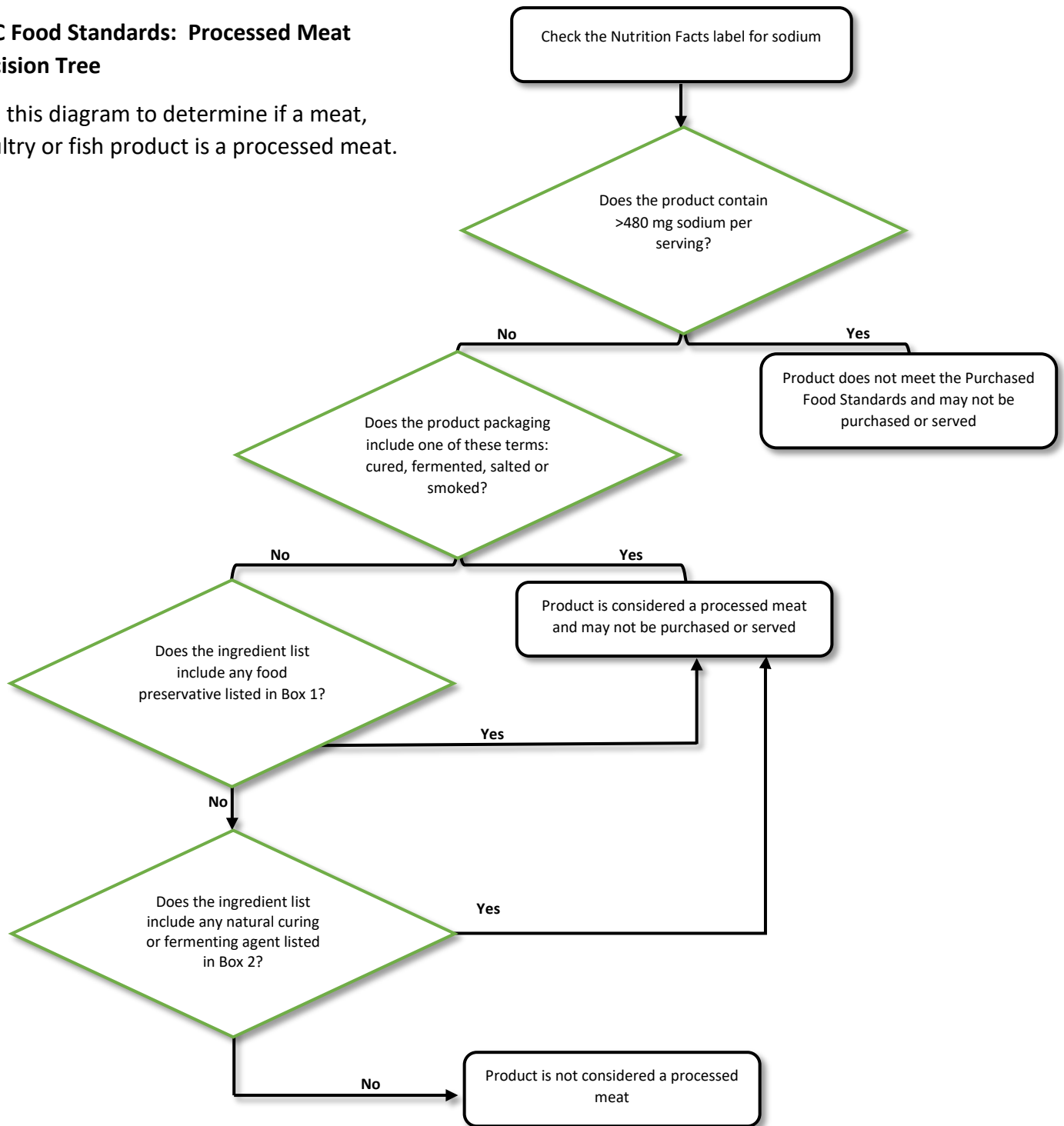


## NYC Food Standards: Processed Meat Decision Tree

Use this diagram to determine if a meat, poultry or fish product is a processed meat.



### Box 1. FDA Approved Food Preservatives for Use in Meat, Poultry and Fish Foods<sup>1</sup>

Anoxomer, calcium disodium EDTA, disodium EDTA, 4-hydroxymethyl-2, 6-di-tert-butylphenol, potassium nitrate, sodium nitrate, sodium nitrite, TBHQ, THBP

### Box 2. Natural Curing or Fermenting Agents

Celery-based products, cherry-based products, lactic acid starter culture, rosemary extract, Swiss chard-based products, vegetable juice powder, wine

<sup>1</sup> FDA Code of Federal Regulations Title 21, Subpart B – Food Preservatives. Available at [eCFR :: 21 CFR Part 172 Subpart B -- Food Preservatives](https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-172/subpart-B)

<sup>2</sup> Natural flavoring or spices may contain natural curing agents that function as food preservatives. You may need to contact the manufacturer to determine if an ingredient is used for preservation.