

What's on the

Radar of Industry Leaders?

The Future of Phosphate & Nitrate/Nitrite
Alternatives to Meat Products



Evaluating Functional Ingredient Landscape:

What are the existing and emerging natural alternatives to phosphates and nitrates/nitrites that can meet consumer demands for healthier and more sustainable meat products?



Aligning Scientific Evidence with Trends:

How is scientific evidence supporting the efficacy of natural, plant-based phosphate and nitrate/nitrite alternatives in meat products integrated to align with health and sustainability trends?



Trend and Horizon Scanning:

How can horizon scanning of these alternatives guide strategic planning by identifying short-, mid-, and long-term opportunities for innovation in healthier, sustainable meat products?



Navigating Global Regulations:

What are the key regulatory differences across global markets that need to be considered when reformulating meat products with phosphate and nitrate/nitrite alternatives to ensure compliance and consumer safety?



Competitive Edge Through Ingredient Innovation:

How do meat processors incorporate these alternatives into their product portfolio and ensure regulatory compliance in the evolving market for cleaner, sustainable food options?





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