

20th February 2019

apetito manufactures several products across our all our ranges which include cured meats. As is common across the industry, these cured meat products do contain varying amounts of nitrites.

Nitrates and nitrites are widely used for the preservation and curing of meat products because they provide many benefits, one of which is to prevent harmful levels of bacteria and as a result, their use is the norm rather than an exception. The use of preserving ingredients is controlled through specific legislation which details requirements for clear labelling and quantities that may be present. apetito products are fully compliant with that legislation. It is worth noting that in June 2017, the European Food Safety Association re-evaluated the acceptable daily intake (ADI) for nitrate and nitrite and found that there was insufficient evidence to drive any change. It is also worth noting that vegetables such as spinach, celery, lettuce and radish can contain significantly higher levels of nitrate than those found in cured meat.

apetito works hard to remain at the forefront of developments in the understanding of food and its production and are always seeking to improve on the quality, nutrition and safety of our foods. We will therefore continue to liaise with the industry and our suppliers to drive those improvements wherever possible.

Many thanks,

[Redacted Signature]

Group Technical Manager



apetito Limited: Registered in England No. 233851.
Registered Office: Canal Road, Trowbridge, Wiltshire, BA14 8RJ

[Redacted Address Line]

[Redacted Address Line]