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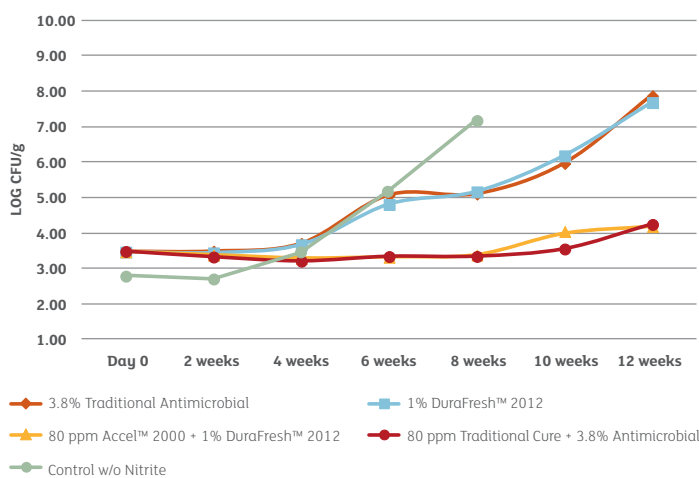


# Accel™ 2000

## Clean Label, Natural Cure for Meat

Accel™ is a cultured celery product that provides natural cure color and texture while maintaining fresh taste over the shelf life of meat products.

Listeria monocytogenes on deli-style turkey



- Listeria is controlled for 12 weeks in deli-style turkey
- Traditional antimicrobial is 56% Potassium-lactate & 4% sodium diacetate
- Meat conditions: pH 6.4, 73% moisture & 1% salt stored at 4°C

## Benefits

- Superior taste and texture
- Comparable color, flavor and freshness to meats cured with chemical nitrates
- Clean label - celery is a recognized and consumer friendly ingredient
- Easily applied - readily disperses and dissolves in brine solutions
- Available in liquid and powder formats  
Patent pending: USPTO 20080305213  
Patent approved: 507729-PCT-CA

## End use application

- Processed meats
- Deli meats
- Meat snacks
- Fermented sausages
- Fresh and cooked sausages
- Bacon



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Product Name Kerry Label Declaration	Product Number	Standard Package	PPM Sodium Nitrite Equivalent		
			70 PPM	90 PPM	120 PPM
Accel™ 2000 (Powder) Natural Flavor	I10024.441	40lb bag	0.35%*	0.45%*	0.60%*

\* Recommended usage based on meat green weight  
Recommended to use a natural cure accelerator in ham applications

Individual data sheets available upon request.

**Product Format:** Powder  
**Minimum Order Quantity:** 4 x 50lbs bags  
**Lead Time:** 30 days

Contact your Kerry Account Representative for more information | 608.363.1200 | [www.kerry.com](http://www.kerry.com)

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