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Approaches and prospects of reducing the nitrite level in salted food



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Salted foods have unique flavors and are favored worldwide, in particular in Asian. Epidemiological studies have, however, revealed that nitrite and its derivatives exist in the salted foods and are a factor of nasopharyngeal carcinoma. Therefore, it is of great significance to reduce the formation of nitrite and its derivatives in salted foods for safety and human healthcare. This talk will focus on the mechanism of nitrite formation during food processing. In addition, approaches and prospects towards reducing the nitrite level in salted food will be overviewed and summarized.

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