

What Meat Shoppers Want: Transparency. Functionality. Labels They Trust.

Label transparency is driving reformulation. VegStable® helps you deliver clean-label meats that retain the flavor, color, and shelf life today's buyers expect.

69%

Worry about artificial preservatives
- Innova Market Insights, 2023

1/4

Meat Launches are clean-label cured
- Mintel GNPD, 2023

73%

Read meat labels before buying
- IFIC Foundation, 2022

+3x

Growth on meats labeled "No Nitrates Added"
- Nielsen, 2022



Your One-Stop Ingredient Partner

Batory Foods brings you the full suite of clean-label and conventional meat processing ingredients from curing agents and phosphates to starches, preservatives, and seasoning.

Category	Function	Ingredients
Starches	Gelling and Water Binding for Texture and yield Improvement.	Native and Modified Starches - Corn, Potato, Rice, Pea
Starch Derivatives	Bulking & Sweetness	Maltodextrin, Corn Syrup Solids
Sweeteners, Salts, Seasoning	Flavor Enhancement, Preservation, Browning	Sucrose, Dextrose, Honey, Brown Sugar, Corn Syrup, Salt, Garlic, Onion
Phosphates & Preservatives	Water binding; Microbial control	Phosphates, Cultured Dextrose, Vinegar, buffered Vinegar, Lactate, Diacetate
Curing Agents & Accelerators	Flavor and Color Generation, Inhibit Bacterial Growth	Celery powder, Cherry Powder, Erythorbate



Now Distributing **VegStable®** Nationwide!



BATORY FOODS®

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**Clean Label. Full Flavor.
Functional Performance.**

Natural Meat Curing Solutions from
Batory Foods + Vibrant

VegStable® Natural Cure Products

Vibrant's VegStable® products provide a clean label, functional alternative to synthetic nitrites. Derived from vegetables where nitrates are naturally occurring (e.g., Celery, Swiss Chard), these products support natural curing and preservation.

- Consumer preferred, clean-label alternative to chemical nitrates/nitrites
- Labels as "celery powder", "Celery Juice Powder", "Cultured Celery Powder", "Vegetable Juice Powder (Celery)"
- Standardized naturally derived sodium nitrite
- Instant curing to achieve desirable cure color and flavor



Our promise to you: simple sourcing, reliable supply, and relevant solutions.

Formulate Smartly With Batory Foods

VegStable® products are easy to use and dosage aligns with USDA ppm requirements for nitrites and ascorbic acid.

VegStable® Product	Active Ingredient (ppm, minimum)	Usage Levels (% of meat wt.)
VegStable® Celery 504 <i>(Sea Salt, Cultured Celery Powered)</i>	Sodium Nitrate (15,000ppm)	0.67 - 1.33%
VegStable® Celery 506 <i>(Sea Salt, Cultured Celery Powered)</i>	Sodium Nitrate (22,500ppm)	0.45 - 0.88%
VegStable® Cherry 515 <i>(Cherry Powder, Cane Sugar)</i>	Ascorbic Acid (110,000ppm)	0.35 - 0.43%
VegStable® Cherry 525 <i>(Cherry Powder, Sea Salt)</i>	Ascorbic Acid (170,000ppm)	0.25 - 0.28%

VegStable® Natural Cure Accelerators

A naturally sourced alternative to erythorbate that accelerates cure reactions and helps retain color and freshness.

- Cure accelerator and antioxidant
- Labels as: "cherry powder"
- Reduces residual nitrites, ensuring processing efficiency and consistency
- Works synergistically with VegStable® natural cure products

Strengthen Clean Label Claims With Our Specialty Ingredients

Function	Replacing	Clean Label Alternative
Preservatives	Sorbic Acid, Sodium Diacetate	Vinegar, Buffered Vinegar, Cultured Sugar
Curing	Sodium Nitrite (Modern Cure), Sodium Erythorbate	Celery Powder, Cherry Powder
Yield, Texture	Phosphates, Modified Starches	Rice Bran Extract, Rice Starch, Potato Starch, Corn Starch, Pea Starch



BATORY FOODS®

Let's Talk Clean Curing

Whether you're exploring clean-label curing for the first time or looking to scale an existing solution, VegStable® makes it easy. Trusted ingredients, technical support, and documentation made simple with Batory Foods.

Simplify the Transition to Batory Foods, Scan QR to Connect!

