

Application	Synthetic Antioxidant	Kalsec® Recommendations*
Beverages	EDTA	Herbalox® Seasoning (41-19-32)
Vegetable Oils & Fats	TBHQ	Herbalox® Seasoning Type XT-O; Duralox® Oxidation Management System AN-110 XT, NS
Marine Oils	TBHQ	Herbalox® Seasoning Type XT-O; Duralox® Oxidation Management System MAN-1, NS; Duralox® Oxidation Management System MAN-5, NS; Duralox® Oxidation Management System MN-2, NS
Fried Snack Foods	BHA, BHT, TBHQ	Duralox® Oxidation Management System AN-110 XT, NS
Shortenings	BHA	Herbalox® Seasoning Type XT-O, Duralox® Oxidation Management System AN-110 XT, NS
Cereals	BHA, BHT	Herbalox® Seasoning Type XT-P
Dressings & Sauces	EDTA, TBHQ	Herbalox® Seasoning Type XT-O
Fresh Pork Sausage	BHA, BHT, TBHQ	Herbalox® Seasoning Type QS, NS; Herbalox® Seasoning Type 25; Herbalox® Seasoning Type W (added to H ₂ O); Herbalox® Seasoning Type HT25 usage based on meat weight; Duralox® Oxidation Management System NC-204
Cured, Dry & Semi-Dry	BHA, BHT, TBHQ	Duralox® Oxidation Management System NC-204 (formulated with Herbalox® Seasoning Type HT) or Herbalox® Seasoning Type HT-25 usage based on green meat weight.
Cooked Sausages or Burger or Patties	BHA, BHT, TBHQ	Herbalox® Seasoning Type 25, Herbalox® Seasoning HT-25, Duralox® Oxidation Management System NC-204 or Duralox® Oxidation Management System MNC-1 (MNC-1 is dosed based on fat)
Cooked, Uncured (Roasts of Beef, Pork Loin, Turkey)	BHA, BHT	Herbalox® Seasoning QS, NS or Herbalox® Seasoning Type HT-P (Herbalox® Seasoning Type HT-P added to chilled brines).

*Suggested recommendations that can provide alternatives to their synthetic counterparts. Individual performance may vary by usage levels, processing conditions and labeling requirements.