

Die Fleischerei

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Delicious speciality hams

Varieties of raw ham are among the premium products in a cold-meats counter. However, the first-class quality of these speciality products is highly dependent on the basic ingredients used, the addition of auxiliary agents, a safe and reliable production process and a controlled curing time. The Nubassa Gewürzwerk (Viernheim, Germany) has developed numerous products for the production of cooked-cured and raw-cured meats. According to the manufacturer, juicy and flavourful cooked-cured speciality hams can be easily produced using the liquid curing agent Nuba-Kombi-Lak Spezial. This product guarantees full, robust flavour and transforms boiled ham into a sensational taste experience, in combination with a tender, juicy bite, cell-deep colour development and outstanding slicing characteristics. The small quantity of curing agent required – only 25 g per litre of brine – as well as the minimal cooking loss, guarantees a high level of cost efficiency, according to the company. Both phosphate- and citrate-based versions of the product are available. Nubassa's liquid curing agent naturally enhances the taste of the meat and, in addition to the standard versions, is also available in three special flavours: honey, red wine and asparagus. These special versions also offer an impressive, natural flavour.

With the curing products in the Nuba-Roh-Pök line and the special ripening cultures Nuba-Roh-Pök-Reifekulturen, select raw-ham creations can be produced through accelerated natural ripen-



Nubassa Gewürzwerk GmbH

The liquid curing agent Nuba-Kombi-Lak Spezial guarantees juicy and flavourful cooked-cured speciality hams.

ing. These curing products guarantee a controlled ripening process as well as an optimal control of pH-value. In addition the low loss on drying ensures an exceptionally high yield of 90 to 95 percent with raw ham. Thanks to the innovative combination of active agents, high-quality speciality raw hams with a tender bite and a mild, Mediterranean flavour profile can be produced in as few as eight to ten days using a combined wet-dry curing method. The products are made with no added gluten, lactose, glutamate, milk protein, artificial colourings or preservatives.

www.nubassa.de