

Fleischwirtschaft International


Processing of curing specialities

Nubassa Gewürzwerk GmbH spice company from Viernheim provides both technological and tasteful solutions for the processing of cooked and raw curing products. The curing agent Nuba-Kombi-Lak Spezial produces juicy and delicious



flavour specialities. It guarantees intense flavour and supports the meat's natural taste without addition of gluta-

mate, gluten and lactose. The low addition of 25 g per liter brine and minimal boiling loss guarantees profitability. Especially the three developed flavours honey, red wine and asparagus convince with a natural flavour. With the curing products Nuba-Roh-Pök WL/PH and the Nuba-Roh-Pök maturing culture, raw ham specialities are produced within a shortened natural maturing process of eight to ten days.

 www.nubassa.de