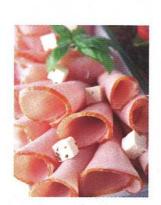


Processing of curing specialities

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 jui-



cy 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.

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