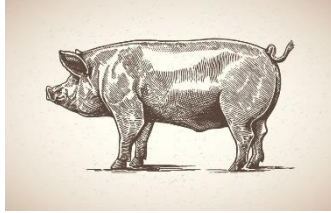


## LAYCOCK'S DRY BACON CURE



### USAGE

Allow 50gms dry cure mix to 1kg of pork (5%).

Lay the meat in a shallow plastic container and rub all over with the dry cure mix at the amount indicated above.

Place in refrigerated storage allowing good air circulation around the meat.

Each day scoop up and re-apply the dry cure mix to all areas of the meat - during the process the cure will take up an increasing amount of water, simply 'baste' the meat with this liquor.

Curing will be complete within 5 to 8 days depending on the thickness of meat and temperature etc.

After curing, wash off the remaining cure mix and hang until dry or place on a tray in the fridge for at least 5-7 days. The product is then ready for slicing.

### INGREDIENT DECLARATION

Salt, Sugar, Sodium Nitrate E251, Sodium Nitrite E250, Sodium Ascorbate E301.

INFORMATION PROVIDED IS CORRECT TO THE BEST OF OUR KNOWLEDGE BUT IS GIVEN WITHOUT GUARENTEE OR REPRESENTATION AS TO THE RESULT