

## **ORGANIC DRY CURE**

**P1654 GB-ORG-05**



### **USAGE**

Allow 30gms dry cure mix to 1kg of pork (3%).

Mix cure well. 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 14 days depending on the thickness of meat and temperature etc. Allow at least 1 day per ½".

After curing, wash off the remaining cure mix and hang or leave in the fridge until dry, the product is then ready for slicing.

Should a saltier product be required, additional regular salt may be used during the curing process, but this should be in addition to the 30gms of cure per 1kg meat ratio.

### **INGREDIENT DECLARATION**

**Sea Salt, Organic Sugar, Preservative E250 (0.25%)**

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