



Quick Cure Recipe

Add 4.5kg (10lbs) 1 bag of Quickcure to 22.7 litres (5 gallons) of cold water. Stir until the cure is dissolved. For sweet cure, 0.435kg (1lb) of sugar should be added.

If you are using a 1kg Quickcure bag divide everything by 4.5 to get correct measurements of other ingredients. 1kg of Quickcure into 5ltrs water - i.e 200 grams cure into 1ltr water.

Quickcure can be used for immersion pickling, pumping or dry curing.

Immersion times	Curing only	Immersion Times when meat is pumped
Pork legs:	7-10 Days	3-5 Days
Beef Cuts:	4-6 Days	2-3 Days
Ox Tongues:	4-5 Days	2-3 Days
Pig Tongues:	3-4 Days	1-2 Days
Pig Heads:	3-4 Days	1-2 Days

The temperature should be held at 3-5°C (38-45°F)

Pumping before immersion:

Quickcure is ideal for pumping. The meat should be pumped until a 10% gain in weight is attained.

Dry Curing:

Mix together

9.07kg (20lb) Salt

2.95kg (6.5lbs) Quick Cure

0.45kg (1lb) Sugar (When sweet cure is required)

Rub the mixture into the surface of the meat at a rate of 1.81kg (4lbs) to 45.36kg (100lbs) of meat.

Store at 3-4°C (38-42°F)

INGREDIENTS

4.54KG Quick cure pack:

Ingredients: Salt & Preservatives (E250, E251). The end user must ensure that the rate of use conforms to the relevant legislation regarding preservatives in cured meats. The manufacturer accepts, no responsibility in the matter and offers the above information for guidance only.

THE ABOVE RECIPE AND PROCESSING INFORMATION IS ACCURATE TO THE BEST OF OUR KNOWLEDGE, YET NO RESPONSIBILITY CAN BE ACCEPTED FOR ANY EVENTUAL PRODUCT FAILURE.

Weschenfelder Direct Ltd, Unit 10 Copeland Court, Forest Grove Business Park, Middlesbrough, TS2 1RN, UK

Tel: +44 (0)1642 241395 Email: tim.wesch@weschenfelder.co.uk Web: www.weschenfelder.co.uk

Company Reg: 8747113 Vat No: 174 4833 88