



PROFESSIONAL CURE NO 1

Best for any type of cured meat product that will require cooking, such as bacon, hams that are not air dried, smoked but not air dried sausages.

SUGGESTED RECIPES

Dry cure bacon:

3.5 % salt	35 gm
0.5 % cure #1	5 gm
1.0 % sugar	10 gm
Add	50gm per kg of raw meat

Brine cure:

15% salt	150gm
1.5-2% cure #1	15gm
8-10% sugar	80 gm
	245gm per kg of water

PROFESSIONAL CURE NO 2

Best used for meat products that will be air dried and not cooked, such as dried salamis, pepperonis etc, and some air dried hams.

SUGGESTED RECIPES

Air dried meats eg Coppa

3% salt	30gm
0.25-0.5% cure #2 MAX	5gm
	35gm per kg of meat (plus spices)

Fermented meats eg Salami

2.5-3% Salt	25 – 30 gm
0.25% cure #2	2.5gm
	27.5 – 32.5gm per kg of meat

WARNING

Sodium Nitrite and Sodium Nitrate are toxic chemicals! Use in accordance with your curing recipe, requiring additional salt and always measure the cure accurately.

STORE SAFELY IN A SEALED CONTAINER CLEARLY LABELLED!