

# Curavi®

The authentic expression of the curing process



Curavi® is a line of intelligent mixtures of nitrifying agents, that perfect the curing process and preserve the artisan character of salted meats, marinades and sausages. Producing a final product ready for the consumer to interpret in their unique way.

- High degree of specialisation: specific references for white and Iberian pork hams.
- Flexible dosage: adapt the dosage of the preparation to the different types of salted meats, while maintaining their integrity and the curing process guarantee
- Reduced application rates.



# Benefits

- Guarantee a precise curation phase, including for products requiring lengthy curation.
- Achieves a homologous colouring of the end product.
- Food safety: a key issue for consumers.
- Cost optimisation through the application of doses adjusted to suit each product.

# Some of our solutions

- Curavi® E5 Special 190
- Curavi® Special
- Curavi® Ecological
- Curavi® Ecological Fillet
- Curavi® Adobo 211

