

# Ligavi

Harmony and precision in the drying and maturation processes.



Ligavi is a range of functional solutions that enables the achievement of homogeneous curing processes, based on a correct maturation and binding, during a journey of accuracy and precision to obtain a final product replete with science and tradition.

- 40 years improving the drying and maturing stages of sausage production.
- Total control at a critical stage in the manufacturing process.
- State-of-the-art "clean label" solutions.
- Intelligent dosage adjustment for different calibres.
- We cover an infinite number of markets: allergen-free, ecological, etc.



# Benefits

- Uniformity in all production batches, standardisation that is key for the end customer.
- Yield optimisation through the reduction of waste.
- Significant improvement in production costs.
- No interference with other ingredients in the formula (e.g. spices).
- The product is more visually appealing, both in whole and sliced products.

## Some of our solutions

- Ligavi 384
- Ligavi Ecological Iberian
- Ligavi Completo 679 (base binder+spices)
- Ligavi S/A 803
- Ligavi 651

