NATURAL FOOD COATINGS

FOR COLD MEATS AND HAM



Fixing pepper, fine herbs and spices on cold meats

- Apply fixing coating by immersion
- 100% edible coating with natural finish
- Complies with Regulation (EU) No. 1333/2008

Mold simulation treatment

- Irregular white finish on the surface
- Equivalent to the natural growth of white Penicillium
- Non-allergenic food additives according to Annex II of Regulation 1169/2011

Protection treatment for deboned ham

- Natural finish, slightly matt
- Optimal regulation of the curating process
- Prevents the formation of mold and the appearance of a white veil

