



Curing is one of those things where changing just one ingredient slightly, can completely alter the end result.

Finding your way through the pitfalls of making an old recipe work, or finding a new one that ticks all the boxes, takes time and money.

We can show you how to reduce time and costs associated with development.

We can bring tips and tricks that only decades of curing can teach and help you bring a new recipe to market that is unique to you and does exactly what you want to achieve.

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