



VISOKO'S CURED MEAT

"TASTE OF EUROPE"

18.TH OCTOBER

**SPEAKER: EDIN BABIĆ
CURED MEAT - PRODUCER**



INPUT RAW



BONELESS RAW





START OF PROCESING



PROCESED MEAT, READY FOR SALTING

PROCESED MEAT, READY FOR SALTING



SALTING PROCES



PILED MEAT IN VAT WITH SALT



AFTER SALTING PROCES





MEAT IN SMOKEHOUSE



END OF DRYING PROCES

MEAT RIPENING PROCES





FINAL PRODUCT

THANK YOU FOR
YOUR ATTENTION

