

Lishman's of ILKLEY



CHARCUTERIE

- Mostly ready to eat
- Mostly cured
- Some cooked
- Includes salami, cured hams, cured beef
- Includes pates, terrines, pate encroute
- Particularly popular in Spain, France, Italy, Germany

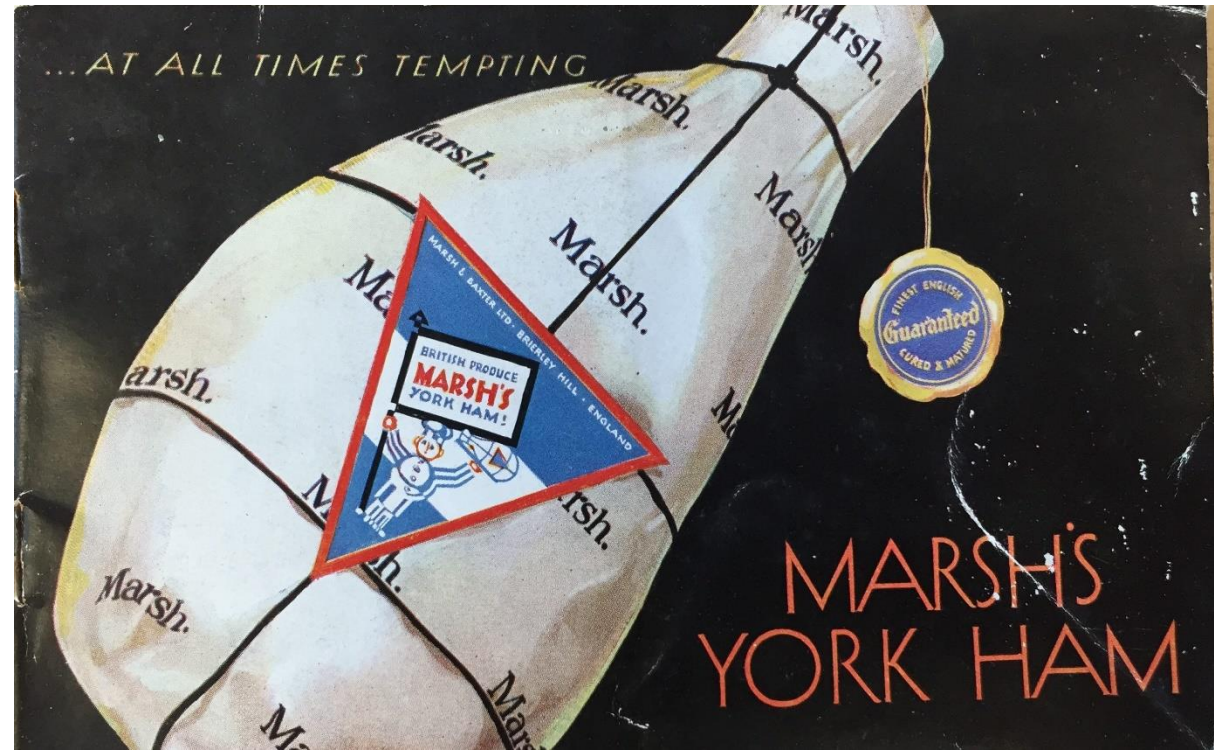


PROSCIUTTO CRUDO DI PARMA DOP 3,5 kg



Lishman's
of ILKLEY

CHARCUTERIE IN BRITAIN



Lishman's
of ILKLEY

WHY CHARCUTERIE?

It's simply taking curing hams and bacon a step further

We have cured bacon since 1986, and hams for the past 20 years



Lishman's
of ILKLEY

CURRENT MARKET



110 likes

mozza_fella Pancetta, lishmans pepperoni, moon hot maple. It's the American dream 🇺🇸🇨🇦🍁🍷🍕🔥

Lishman's
of ILKLEY

RESEARCH

Home Production of Quality Meats and Sausages



Stanley Marianski, Adam Marianski



Lishman's
of ILKLEY

AIR DRIED PRODUCE



- Ham - such as Serrano ham, Palma ham, Bayonne ham, Black Forest Ham
- Loin = Lomo or Lonzo
- Neck muscle = Coppa
- Belly = Pancetta
- Shoulder = Spala
- Cheek = Guanciale

Lishman's
of ILKLEY

SALAMI

Making a safe product:

1.Curing salts

2.pH

3.aW



Lishman's
of ILKLEY

CLIMATIC CHAMBER

Stagionello 36" Glass Door Stainless Steel Meat Curing Cabinet -

Item #: 91540298



Lishman's
of ILKLEY



KERRES

Holds 2000kg of
meat / salami

Can cook

- Cold smoke –
bacon
- Hot smoke -
Franks

Lishman's
of ILKLEY



Lishman's
of ILKLEY

CONCLUSION



Lishman's
of ILKLEY