

## REFERENCE

- Food Analysis: S.Suzanne Nielsen, 4th Edition.
- Analytical Biochemistry: David J HOLME,3rd Edition.
- Modern Experimental Biochemistry:Rodney Boyer ,3rd Edition.
- Food Chemistry: Fennema,3rd Edition.
- Food Chemistry: H.D.Belitz,4th Edition.
- Principles of Food Chemistry: Joh M.deMan,3rd Edition.

## LINKS

***[en.wikipedia.org/wiki/Curing\\_\(food\\_preservation\)](https://en.wikipedia.org/wiki/Curing_(food_preservation))***

***[nchfp.uga.edu/how/cure\\_smoke.html](http://nchfp.uga.edu/how/cure_smoke.html)***

***[honest-food.net/cured-meat/](http://honest-food.net/cured-meat/)***

***[www.butcher-packer.com](http://www.butcher-packer.com) › [Articles & Information](#)***

***[www.thecrimson.com/article/2009/2/6/study-links-diet-of-cured-meats](http://www.thecrimson.com/article/2009/2/6/study-links-diet-of-cured-meats)***

***[www.alibaba.com/Curing+Of+Meat](http://www.alibaba.com/Curing+Of+Meat)***