

## **REFERENCE**

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- Processed meats: A. M. Pearson and T. A. Gillett; CBS Publishers & Distributors, 1997.

## **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 › Articles & Information](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)