

BRAY CURED ACHIEVES PERFECT CONDITIONS FOR CHARCUTERIE

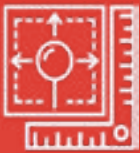
OVERVIEW



Food & Drink



12°C,
65-75%RH



70m³

BENEFITS

- + **8 categories** won at [2023 Great Taste Awards](#).
- + **8-12 week** charcuterie curing process managed autonomously.
- + **24 hour** monitoring and responsiveness.

[Bray Cured](#) is a British charcuterie manufacturer supplying their products to local restaurants in Berkshire and Buckinghamshire, as well as selling online through their e-commerce website.

Established in 2021 at a site in Bray, a purpose-built facility was created to produce their charcuterie to the highest standard. To achieve the consistency required and to ensure the best flavours it was vital that the founder, Alex Mugan, had full control of the environmental conditions in which the product is to be cured

Humidity Solutions was contacted to add their humidity control expertise to the project and create the required controlled environment to ensure consistent, high quality results.



A TAILORED SOLUTION FOR ARTISIANAL RESULTS

This particular specification was built around a curing room of 70m³ with a requirement for a temperature of 12°C, relative humidity of 65-75%RH and minimal air changes once the door is closed and in this instance, an airlock was not available.

With no windows, the door being a well-sealed refrigeration door and the room constructed from highly efficient insulation panels, the product load to be considered was under 2kw of heat gains from the new product.

The product load is created from nine trolleys of product in the store at one time but only one trolley is added during a week. Each trolley holds up to 200kg of product and remains in the drying room for 8-12 weeks. The charcuterie is prepared by the in-house butcher, held at 12°C and 75% relative humidity to slowly dry and cure the product whilst also developing the right protective of mould to prevent drying out and to enhance flavour.

The product is then stored in the curing room for approximately 6 weeks, before being sliced, packed and delivered. to the customer base via the online shop.

From this specification, the rate of required control was calculated and a product suggested.

HIDEW CCA PROVIDES PRECISE CLIMATE CONTROL IN ONE UNIT

As both temperature and humidity needed to be controlled, a [HiDew CCA Unit](#) was the ideal solution. The CCA unit features a steam humidifier, refrigerant dehumidifier, heating, cooling, air movement, filtration and control all in one system. A sensor reads the ambient humidity and temperature and then activates heating, cooling, dehumidification, and humidification when necessary with adjustable dead bands in the control loops. This ensures that the area is always at optimum condition which can also be varied to the particular manufacturing process taking place.

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Charcuterie applications are as varied as the meats and flavours involved. Model recommendations vary heavily of the space required, the conditions of surrounding rooms even the weather outside. Due to its need for constant and close climate control over long periods of time, we would typically recommend a model adaptive enough to handle the ploughs and spikes of the process and weather conditions outside.

- **John Barker, Managing Director**

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