



Wiltshire Cured Sliced Cooked Ham

UNIT: 500g



Description

Our Chef Approved Wiltshire Cured Sliced Cooked Ham is made using the traditional Wiltshire curing method, where carefully selected joints are rested slowly in a gentle brine to enhance the natural tenderness and mild flavour of the pork. Once cured, the ham is cooked slowly to lock in moisture, giving it a soft, smooth texture and a clean, savoury finish with subtle seasoning and natural sweetness.

Supplied in a handy 500g pack, it's perfect for sandwiches, salads, snacks, and meals, offering premium quality at a great price point. Well suited to sandwich producers, schools, delis, and restaurants looking for dependable consistency and excellent slice quality. Keep refrigerated below 4°C and use within 3 days of opening.



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