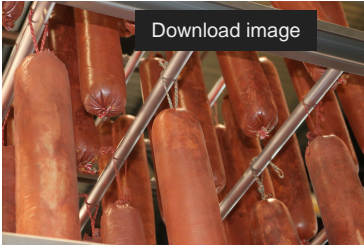


High-quality products and cured meats



The meat industry is a vital sector in the global food market, and to ensure the production of high-quality products and cured meats, it is essential to have the right equipment for their processing.

In this sense, Helcesa, a Salamanca-based company founded in 1984, is mainly dedicated to the manufacture of stainless steel products, specially for the pork and cured meats industry.

Stainless steel ensures a production process free of bacteria, resistant to mechanical stress, easy to clean and, of course, resistant to corrosion. These are fundamental values in the food industry. That is why stainless steel is present throughout the entire process, from the moment of production to storage and conservation.

The policy of investment in technology and innovation implemented in recent years has allowed Helcesa to offer a wide range of products manufactured in stainless steel with a high technological level, with the aim of satisfying the needs of their customers.

We explain the curing process of the product using the most innovative technology, in the following

link [Estructuras robotizadas para embutidos y jamones](/export/sites/cedinox/.galleries/revistas/Revista85-digital.pdf) [/export/sites/cedinox/.galleries/revistas/Revista85-digital.pdf]