



Henderson's Fine Foods was established more than 20 years ago by Brett Henderson because he loved ham and bacon the way his grandparents used to make it – with no chemicals and smoked over a real wood fire.

Henderson's FARM CHOICE hams are naturally cured and smoked to perfection over manuka wood.

Our hams are not pumped full of water during the manufacturing process, we add only the minimum amount of water needed to keep the ham moist and tasty. As a result our hams are unusually meaty and full of flavour. The higher meat content of our hams offers exceptional value for our customers.

Henderson's philosophy is to avoid using chemicals or additives. After an extensive research programme our secret ham recipe was developed from a 19th century traditional method using concentrated vegetable juices instead of the usual added nitrates and other chemicals. Our hams are also gluten free.

Henderson's hams are smoked over manuka wood for four hours, and are then gently cooked.

In addition to hams, Henderson's produces a range of chemical free manuka smoked bacon which is available nationwide through Countdown, Pak n Save and New World supermarkets or direct from our factory shop.

We will deliver Christmas Ham orders to your office or workplace on a date convenient to you.

Contact Martin at
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