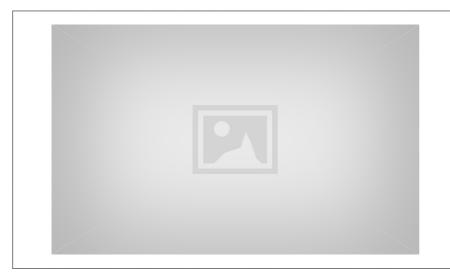


#### Maria Luigia

### 100511 - Prosciutto Di Parma



Parma Ham Maria Luigia, with a long natural curing on wooden racks just over unique natural water springs. Profoundly intense, yet sweet with shaved slices which melt in your mouth, with a piercing flavor and unique aroma able to leave a long-lasting impression: unmistakable.



### \* Benefits

Take salt and water, add time and a century of knowledge in meat processing: this is how the traditional line of Parma Hams from our cellars is born, with a sweet taste and unmistakable aroma. Maria Luigia is a Parma Ham aged in ancient Cellars located just by the Parma River and on natural water springs. Our Maria Luigia Parma Ham is cured naturally on fir-wood frames in a special underground environment and made just with the highest selection of Italian pork and a unique blend of Italian sea salts. The process is secret and its part of a family tradition passed down from generation to generation from a family which is one of the founders of the original Consortium. The result is an outstanding gournet product with a unique unmistakable taste, intense and very sweek, which creates strong customer loyalty and garnered many awards from the main international gastronomic guides. A product to be savored and enjoyed with your eyes closed, allowing you to travel back to the ancient cellars. A line with a highly structured and full-bodied aromatic intensity in which all the gustatory notes of the classic high seasoning and the inevitable sweetness intertwine with refinement.

Ingredients	Allergens
Pork, Salt	Free From:  Specific crustaceans eggs fish milk  peanuts sesame soy tree nuts  wheat

# **Nutrition Facts**

Servings per Container 0 Serving size 2Slices (30g)

# Amount per serving

% Daily	Value*
Total Fat 4.8 g	7%
Saturated Fat 1.6 g	8%
Trans Fat 0 g	
Cholesterol 24 mg	8%
Sodium 552 mg	23%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 8 g	
Vitamin D 0.2 mcg	1%
Calcium 3 mg	0%
Iron 0.3 mg	2%
Potassium 161 mg	4%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Handling Suggestions

Keep refrigerated---UNIT UPC: 8033087343557

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Serving Suggestions

None

Prep & Cooking Suggestions

None



Brand	Manufacturer
Maria Luigia	Devodier Prosciutti S.r.l.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8033087343557	F100085A00	100511	08051361212672		10/3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.91 lb	1.87 lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.75 in	10.24 in	4.53 in	0.42 ft3	10x16	78 days	35 °F / 37 °F





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### Nutrition Analysis - By Measure

Calories	76	Total Fat	4.8 g	Sodium	552 mg
Protein	8	Trans Fats	0 g	Calcium	3 mg
Total Carbohydrates···	0 g	Saturated Fat	1.6 g	Iron	0.3 mg
Sugars	0 g	Added Sugars	0 g	Potassium	161 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	24 mg		
Vitamin A(IU)•		Vitamin D	0.2 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

