



Rogers International  
18064 - Prosciutto Di Parma

Boneless pressato (pressed) aged 20-25 months, Prosciutto di Parma from Pio Tosini one of the most credible and sought-after producers of Parma ham. Made using four simple ingredients: fresh pork, salt, air and time. Each is handpicked by the owners, grandsons of the founder Ferrante Tosini.



\* Benefits

Boneless pressato (pressed) aged 20-25 months, Prosciutto di Parma from Pio Tosini one of the most credible and sought-after producers of Parma ham by the Italian domestic market. This delectable prosciutto, sweet to the palate, is cured in the town of Langhirano, Italy and bears the honorable mark of the Consorzio del Prosciutto di Parma. Pio Tosini far exceeds each standard set by the Consorzio. Each piece of the highest quality raw pork is hand-salted and cured for longer than the Consorzio requires. The extra time allows for slow and even salt penetration and assures the sweetness of the hams. Made using four simple ingredients: fresh pork, salt, air and time. Each ham imported to the U.S. is handpicked by the two owners, great-grandsons of the founder Ferrante Tosini. At Pio Tosini, each ham is trimmed and deboned by hand, the final step to personally assure the product is top quality.

Ingredients

pork, salt

⚠ Allergens

Free From:

- crustaceans eggs fish milk  
 peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 220  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 62**

	% Daily Value*
Total Fat 3.5g	0%
Saturated Fat 1.2g	6%
Trans Fat	
Cholesterol 20mg	7%
Sodium 560mg	24%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7.5g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* 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

Serving Suggestions

This delicate ham is best enjoyed alone or as part of a charcuterie plate to appreciate the sweetness resulting from the long aging.

Prep & Cooking Suggestions

Bring thin slices to room temperature and enjoy.

✍ Product Specifications

Brand		Manufacturer		Product Category		
Rogers International		Rogers Intl. LLC		Ham, Specialty and Other		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	RO-50060	18064	92002010000002		1/16 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
16lb		14.77lb	Italy	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
5in	5in	5in	0.07ft3	8x12	110days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	62	Total Fat	3.5g	Sodium	560mg
Protein	7.5	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1.2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

