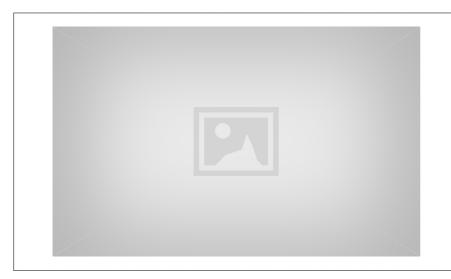


Salumi Italiani

30120 - Prosciutto Di Parma Dop



Salumi Italiani Prosciutto Di Parma is an Italian dry ham known around the world and has a history dating back to Roman times. The use of Parmigiano Reggiano whey in the pig's diet, results in a sweet and nutty flavor profile.



* Benefits

The history and region of Prosciutto di Parma production are what set it apart from other prosciuttos in the world. Dating back to Roman times, this geographically protected food became world renowned for its delicate and sweet flavor. Prosciutto di Parma can only be produced from the hind legs of specially selected heritage breed pigs raised in 11 regions of Italy according to the highest standards, on which they are monitored, inspected, traced, and approved by the Consorzio. Salumi Italiani works closely with producers that are only located around Parma, within the Emilia Romagna region of Italy, where the mountain air is sweet, dry and aromatic. The use of Parmigiano Regiano whey in the pigs diet, results in a sweet and nutty flavor profile alongside a melt on your tongue texture that is unmistakable. Slice this Prosciutto extra thin and serve with fresh melon and Parmigiano Reggiano.

Ingredients	A Allergens
Pork leg, Sea Salt	Free From: crustaceans eggs fish milk peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 120 2.00Z (2oz) Serving size

Amount per serving Calarias

Calories	120
% Da	ily Value*
Total Fat 7g	11%
Saturated Fat 2g	10%
<i>Trans</i> Fat	
Cholesterol 35mg	12%
Sodium 1340mg	56%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 14g	_
Vitamin D 0mcg	0%
Calcium 0mg	2%
Iron 0mg	2%
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 until ready to serve.

Serving Suggestions

This Prosciutto is best sliced extra thin and served alongside hard Italian cheeses and fresh melon.

Prep & Cooking Suggestions

Ready to eat. Slice and serve.

Product Specifications

Brand	Manufacturer
Salumi Italiani	GFI Private Label

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	535952	30120	08009450454045		1/16 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17lb	16lb	Italy	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	8.5in	12.8in	16.5in	1.04ft3	7x14	300days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	7g	Sodium	1340mg
Protein	14	Trans Fats		Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
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	

0	Additional Images						

