



Rovagnati
33968 - 18 Month Parma Prosciutto Boneless

From top quality Italian meat, Prosciutto di Parma D.O.P. is salted for 10 days and cured with the bone for at least 6 or 7 months, then greased with lard and aged for at least 10 months and dried in special air-conditioned rooms.



Nutrition Facts

Servings per Container 266
Serving size 30.0g (30g)

Amount per serving
Calories 76

% Daily Value*	
Total Fat 4.8g	7%
Saturated Fat 1.6g	8%
Trans Fat	
Cholesterol 24mg	8%
Sodium 552mg	24%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.45mg	3%
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.

* Benefits

From top quality Italian meat and certified farming of three swine breeds: Large White, Duroc and Landrace. From pigs raised and handled only in the Parma region in Northern Italy, fed on an exclusive diet of barley, oats and whey from the age of at least 9 months to guarantee the highest quality of meat. Salted for 10 days and cured with the bone for at least 6 or 7 months, then greased with lard and aged for at least 10 months and dried in special air-conditioned rooms.

Ingredients

Pork leg, Salt

⚠ Allergens

Free From:

- crustaceans eggs fish milk
 peanuts soy tree nuts wheat

Handling Suggestions

Refrigerate

Serving Suggestions

Paired with butter and toasted bread, melon, figs, exotic fruits

Prep & Cooking Suggestions

Sliced

📝 Product Specifications

Brand	Manufacturer	Product Category
Rovagnati	Rovagnati North America	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8007141508954	BGT1USC01	33968	98007141508957		1/17.6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
18.94lb	17.64lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.93in	12.21in	5.35in	0.64ft3	9x8	300days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	76	Total Fat	4.8g	Sodium	552mg
Protein	8	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1.6g	Iron	0.45mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	24mg		
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

