



Pio Tosini

34838 - Prosciutto Legato

Prosciutto di Parma made by a forth generation family producer. Cured a minimum of 20 months. They use less salt than their competitors which in turn means their legs need a longer curing time, the end result is a sweeter more delicate tasting ham.



Nutrition Facts

Servings per Container 240
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.

* Benefits

Pio Tosini is family owned and operated for four generations. They are one of the most credible and sought after producers of Parma ham by the Italian domestic market. They have been in operation for over 80 years. This delectable prosciutto is sweet to the palate and is cured in the town of Langhirano, Italy and bears the honorable mark of the Consorzio del Prosciutto di Parma. The Consorzio sets the minimum standards to be able to qualify for this mark and Pio Tosini far exceeds each standard. Their whole process starts with strict selection of the highest possible quality raw pork. Each piece is hand salted and cured for longer than the Consorzio requires. Instead of 13 months, they cure for a minimum of 17 months. We import legs 20-25 months aged. The extra aging allows for slow and even salt penetration and assures the sweetness of the ham.

Ingredients

pork leg and salt

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Keep refrigerated

📄 Product Specifications

Brand	Manufacturer	Product Category
Pio Tosini	Rogers Intl. LLC	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	50065	34838	98052532280127		1/15 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.5lb	15lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.5in	10in	7.5in	0.8ft3	10x9	110days	35°F / 37°F

Serving Suggestions

Slice thin and serve with alongside seasonal fruit, Lambrusco wine, pilsner, bread sticks or baguette, and a mild cheese. Pio Tosini's delicate and sweet flavors allow the product to shine on a standalone charcuterie plate.

Prep & Cooking Suggestions

Cut off the outer skin before placing on a slicer and slicing thin. Do not remove the white fat...this gives the ham the sweet flavor.



Pio Tosini

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Prosciutto di Parma made by a fourth generation family producer. Cured a minimum of 20 months. They use less salt than their competitors which in turn means their legs need a longer curing time, the end result is a sweeter more delicate tasting ham.



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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

