



Mitica
35159 - Prosciutto Di Modena

While less well-known than its famous cousin in Parma, Prosciutto di Modena has been made and enjoyed in the region of Emilia Romagna for centuries. It is aged a minimum of 14 months and is rich and savory in flavor, with a wonderfully tender mouthfeel.



* Benefits

Prosciutto di Modena DOP is a boneless ham with tender meat that is bright red in color and trimmed of excess fat and skin into a pear shape. It is sweet, delicate, and savory, with a balanced salinity. While lesser known than its famous cousin in Parma, Prosciutto di Modena has been made and enjoyed in the region of Emilia Romagna for centuries. Its origins may go as far back as the Celts, who introduced the practice of using salt to preserve meat. The Romans would continue this practice, often supplementing the legions diets with cured meats on long campaigns. The area of Modena has historically been noted for the production of high-quality pork products, thanks to these long-standing gastronomic traditions. The production area lies in the hills and valleys around the Panaro River basin, close to the cities of Modena and Bologna in the heart of Emilia Romagna. This Modenese delicacy was finally recognized with a DOP in 2010, to protect the integrity of all aspects of the production process, including the following: The pigs used must be born and raised in Italy. Once the legs are selected, they are trimmed of excess fat and rind, and then salted by hand in two phases over 20 days. Afterwards, they are rested for 70 days. When the curing process begins, the legs are washed, then rubbed with a mix of lard, salt, flour, and spices under optimal conditions of temperature, humidity, and ventilation, for at least 14 months. This Prosciutto di Modena is sourced from Salumificio Vitali, which has its origins as a small butcher shop founded not long after World War II. Based in the foothills of the Apennines, they have the ideal microclimate suited to aging hams and are committed to putting in place systems to minimize their environmental impact. Beyond that, the flavor of their prosciutto is fantastic: rich and savory in flavor, with a wonderfully tender mouthfeel.

Ingredients

⚠ Allergens

Nutrition Facts

Servings per Container

Serving size

Amount per serving

Calories

% Daily Value*

| | |
|----------------------|---|
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrate | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugar | % |
| Protein | |
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* 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

Slice thin with aged cheeses (such as Pecorino Pepato) or soft, buttery ones. Pair with Lambrusco or dry, crisp whites that will balance the meats fat and sweetness.

Prep & Cooking Suggestions

Slice thinly. Bring to room temperature before serving.

📝 Product Specifications

| Brand | Manufacturer | Product Category |
|--------|----------------|------------------|
| Mitica | Forever Cheese | |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|-------|-------|----------------|------|------------|
| | IT286 | 35159 | 98014975007006 | | 1/16 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 17lb | 16lb | Italy | | |

| Shipping Information | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 16in | 12in | 4in | 0.44ft3 | 9x13 | 234days | 35°F / 37°F |



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Nutrition Analysis - By Measure

| | | | | | |
|------------------------|--|---------------------|--|--------------|--|
| Calories | | Total Fat | | Sodium | |
| Protein | | Trans Fats | | Calcium | |
| Total Carbohydrates... | | Saturated Fat | | Iron | |
| Sugars | | Added Sugars | | Potassium | |
| Dietary Fiber | | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | | | |
| Vitamin A(IU) | | Vitamin D | | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12 | |
| Monosodium | | Sulphites | | Nitrates | |

 Additional Images

