

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

to 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 sh While lesses known than its famous cousin in Parma, Prosciutto di Modena has been made and enjoyed in the region of Emilia Ror s, who introduced the practice of using salt to presserve meat. The Romans would continue the practice, of the supplementing the time of the practice of the practice of using salt to presserve meat. The Romans would continue the practice, often supplementing the pround the Panaro River basin, close to the cities of Modena and Bologna in the heart of Emilia Romagna. This Modenese delicacy grif y of all aspects of the production process, including the following. The plus used must be born and raised in late). Once the legs native by hand in two phases over 20 days. Afterwards, they are rested for 70 days. When the curing process begins, the legs are noted optimal conditions of temperature, humidity, and ventilation, for a least 14 months. This Proscouted of Modena is sourced from development of the process of th

Ingredients	A 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	TIxHI	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-1 2•
Monosodium	Sulphites	Nitrates

0	Additional Images						

