

PROSCIUTTO DI PARMA



10 BEST PROSCIUTTO DI PARMA 2012 BY SLOW FOOD ITALY

PRODUCT NAME	Boneless (pressed) aged a minimum of 22 months
RETAIL SIZE	15 lbs
ITEM NO	50060
PRODUCT NAME	Bone-In aged a minimum of 22 months
RETAIL SIZE	20 lbs
ITEM NO	50080
GTIN	92002010000002
CASE DIMENSIONS	L = 16.1", W = 12", H = 6"
CASES PER TIER	8
# OF TIERS	12
CASES PER PALLET	96

REVISED 10/15/2024

PIO TOSINI PRESSATO



Parma, Italy

SENSORY PROFILE

This sweet ham, cured in the town of Langhirano, Italy, bears the honorable mark of the Consorzio del Prosciutto di Parma signifying its exceptional quality and rigorous curing processes. The family owned and operated Pio Tosini company is one of the most credible and sought-after producers of Prosciutto di Parma and has been in operation for 80 years.

There are only four ingredients that go into this ham: Italian pigs, salt, air and time. At Pio Tosini a minimum curing time of 660 days (more than 260 days longer than typical prosciutto production) allows for slow and even salt penetration, assuring the sweetness of the hams. Each ham is trimmed, deboned by hand and personally selected. Pio Tosini is known for remaining true to the quality and authenticity of the curing tradition.

TRADITION

The roots of the Pio Tosini company run deep and date back to the beginning of the last century (1905), in the heart of northern Italy, where Ferrante Tosini (Pio Tosini's father) started his business slaughtering pigs and curing his own cuts of pork meat in the back room of the family's grocery store. After World War I, he was assisted by his young son Pio and together they gradually improved the business, experimenting with new processing techniques and curing methods. Today, Pio Tosini is still a family company where Pio's son-in-law and nephews carry on their family's century-old tradition and passion.



**ROGERS
COLLECTION**