



# PROSCIUTTO DI PARMA

## THE KING OF HAMS & RESTAURANT MENUS



Prosciutto di Parma, also known as Parma Ham<sup>®</sup>, has been made using traditional methods perfected over centuries, and dating all the way back to Roman times. To ensure you receive the best product, the Consorzio del Prosciutto di Parma oversees strict laws defining the ham's quality and characteristics. In fact, the Parma Crown you see on every leg is the signature mark guaranteeing you and your customers receive genuine Prosciutto di Parma.



### LEARN MORE ABOUT THE WORLD'S MOST FAMOUS HAM

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- Produced only in Parma, Italy
- Only four ingredients: specially-bred Italian pigs, sea salt, air and time
- 100% natural and gluten-free; no additives or preservatives
- Air-cured for a minimum of 400 days
- Easily traceable through all stages of production
- Awarded the European Union's PDO (Protected Designation of Origin) certification, an extra guarantee of authenticity and quality

#### Purchasing

Prosciutto di Parma is typically sold as a boneless leg, aged for at least 400 days and up to 30 months. It may also be sold bone-in or pre-sliced and packaged. A typical boneless leg weighs between 15 and 17 pounds, 85-90% of which is servable. With an average portion of 1 ounce (equivalent to 2 slices), a 15 pound leg will serve over 200 guests.

#### Storage and Handling

A vacuum-packed leg can be stored up to 12 months, refrigerated at 40°F to 45°F. Once the vacuum seal is broken and slicing begins, the ham can be held under refrigeration for up to 40 days. Make sure in between use that the cut surface is covered with plastic wrap or tin foil. Freezing is not recommended. Find complete handling guidelines at [www.parmacrown.com](http://www.parmacrown.com).

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## MAXIMIZE YOUR HAM & YOUR PROFITS

Beyond the core part of a Prosciutto di Parma leg are elements that are just as valuable to the cooking process. Consider the below full-utilization methods to help maximize your ham, and your profits.

- Bones from a bone-in leg still carry much of the distinctive flavors of Prosciutto di Parma. Use these bones as a perfect tool for creating a classic brodo.
- Once the top part of the leg, or the hock, is too small for a slicer, there are several ways to incorporate it into other dishes.
  - A simple technique involves cutting the hock into cubes or thin strips and adding it to a pizza, pasta or salad dish. Take it a step further by blending it with cream to create a Prosciutto di Parma mousse.
  - Consider using the hock to create a soup, gravy or stock that can be combined with many other plates on your menu.
  - Try taking a meat grinder to it. This enables you to get the most out of remaining ham and gives you a larger surface area to work with. The final product works well on top of or stuffed inside pasta.



- Even the skin isn't off limits. Try using it in a stock or tomato broth to add some depth of flavor to your plate.

Unlike other cured hams, Prosciutto di Parma has a more delicate flavor, is 100% natural and free of preservatives. Its sweetness and nuttiness are signature flavors of its production.

View our training videos and learn about Prosciutto di Parma at [www.parmacrown.com](http://www.parmacrown.com)

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