



All “*La Badia*” prosciutto products are of sure, guaranteed quality. From the careful selection of food and meats, to the processing carried out by the men and women of “La Badia” every day with guaranteed professionalism, passion and experience, every step is respected to enable maturation periods of up to as much as *24 months*.



The excellence of the products is achieved thanks in part to the high quality of the processes, which “*La Badia*” entrusts to a combination of checks and sophisticated electronic systems which ensure complete, constant monitoring of conditions in the processing and product environments.

This highly advanced production system, enhanced by the characteristic skills of the butchers, make “*La Badia*” a brand synonymous with quality, excellence and respect for tradition. “*La Badia*” also offers an efficient, widespread and prompt distribution network, which is capable of safely delivering the authenticity typical of the tradition of Parma to Italian and international consumers.

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The ham factory “*La Badia*” is located in the heart of the production area protected by the *Prosciutto di Parma Consortium*, a brand which is known and recognised all over the world.

The production plant features cutting-edge technology, which allows a harmonious balance between the automation of the entire production and the skill involved in the work of every single operator.



The excellence of our products springs from the particular micro-climate from which they originate, as well as from our long, unrivalled experience.

All of our production is *100% Italian and 100% natural*, with the addition of a single ingredient which we apply “*with a grain of salt*” to ensure the correct preservation of every single product: sea salt, used extremely sparingly.

**100% NATURAL  
NO PRESERVATIVES**

