



PROSCIUTTIFICIO
VALTIBERINO



PROSCIUTTI

100% NATURALE
SENZA CONSERVANTI

GRUPPO ALIMENTARE VALTIBERINO



Located in Citerna in the province of Perugia, the Prosciuttificio Valtiberino has developed as an expression of a union of **two nearby production establishments**, each dedicated to two distinct types of products.

The choice of dividing the salting and curing lines for bone-in prosciutto from boneless prosciutto, as often occurs, came the **positive intuition** validated by experience with the **specific production needs**.

In this way, we were able to shape **the plants** (which are constantly being updated) and to shape the production techniques around the product we wanted to achieve, effectively standardising the quality we are proud of today.

The means, desired, sought after, built around an end: the product on your table.

The production numbers to date are about **5,000 boneless prosciutto** per week for the plant located in Loc. Carpineti and about **2,500 bone-in prosciutto for the 7 companies divided into an equal number of production plants**.

Today, Valtiberino's range of prosciutto hams is as complete as ever, enriched in order of time by:

- **Prosciutto di Parma DOP, with 2000 hams produced each week in the** Langhirano (PR) plant;
- **Prosciutto Toscano DOP, with 2000 hams produced each week in the** Rapolano Terme (SI) plant;
- **Prosciutto di Norcia IGP, with 2500 hams salted each week in the plant in** Preci (PG);
- **Culatta Emilia, with 1000 hams produced per week at the** Langhirano (PR) plant.

All these companies, together with the Salumificio Valtiberino, supply fresh legs, today constituting the **Alimentare Valtiberino Group, an industrial chain of primary importance at an Italian level in the production of prosciutto and cold cuts**. The added value of developing the production chain, even before logistical and supply reasons, is highlighted over time, precisely in the results achieved or in the product.

The fresh legs enter the factories and exit only once matured, when they are packaged ready for consumption then shipped directly to the points of sale. Divided into various phases, production takes place in-house in our plants and follows a process studied and refined by our defined.

The acquisition of the main quality certifications (**B.R.C.- I.F.S. - UNI EN ISO 9001**) has endowed us with an additional tool for control during the production phases.

In addition, the support of external veterinarians and technicians provides us with impartial feedback on a daily basis regarding HACCP factors and more generally for the health and sampling of the finished product.

Synergies, shared know-how, high quality standards, constant and regular possibility of having fresh ingredients that are always of excellent quality – these are our strengths, together with the daily commitment of each and every one of our operators.

However, our hams are also an expression of something else ...

our lands and the traditions strongly rooted therein, whether they be Umbrian, Tuscan or Emilian. It is not just a question of geographical location, behind which there is always and in any case the human touch, the respect that we feel towards our surroundings and what we do.

This is what we want to bring to your table, with the daily commitment of each and every one of our operators.

Prosciutto Toscano DOP



Prosciutto Toscano DOP (Protected Designation of Origin - Reg. 1263/96), is protected and promoted by the Consorzio del Prosciutto Toscano, certified by the monitoring body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry.

The production of Prosciutto Toscano DOP is regulated by its own production guidelines, which set out the main characteristics: production area, origin, morphological characteristics and weight of the fresh legs, permitted ingredients, method of processing, the chemical-physical values that the product must have from curing at the time of branding with the marking that will distinguish the ham for all intents and purposes as DOP.

Only certain regions of Italy are accredited for the supply of DOP prosciutto, being Tuscany, Umbria, Emilia Romagna, Lombardy, Le Marche and Lazio.

The rind is removed from the prosciutto with a typical inverted V shaped cut. The fresh meat is carefully selected and, after curing for a minimum of 12 months, a second selection for curing occurs. At this point, the prosciutto deemed suitable is branded with the marking of the Consorzio del Prosciutto Toscano and may be sold, either on the bone or deboned and vacuum-packed.

The prosciutto, which when cured must weigh more than 7.5 kg, is sapid yet not salty, bearing the typical aromas and flavours traditional to Tuscany, being unmistakable and inimitable.

Prosciutto Toscano DOP is destined for shops and restaurants wishing to offer a high-end product that is protected and guaranteed.

PRODUCT NAME	PROSCIUTTO TOSCANO DOP		VACUUM-PACKED HANGING DE-BONED PROSCIUTTO TOSCANO DOP
PRODUCT DESCRIPTION	Italian ham seasoned bone-in, coated with pepper, DOP (Protected Designation of Origin, Reg. CE 1263/96, certified by a certification body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry).		Italian cured prosciutto crudo, boneless, washed, vacuum-packed, DOP (Protected Designation of Origin, Reg. CE 1263/96, certified by a monitoring body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry).
INGREDIENTS	Pork leg, salt, pepper, garlic.		
CURING	Minimum 12 months		
WEIGHT	From +8,5 kg.	From 6,5 to 8,5 kg	
LABELLING METHOD	Fresh prociutto branding showing the date of production (dd/mm/yy), identification markings of the production plant, batch number. The fresh ham is also marked with a metal sticker bearing the initials the consortium assigned to the production plant plus the month and year of production.		Branded marking on the cured ham bearing the logo of the Consorzio del Prosciutto Toscano DOP and the initials the consortium attributed to the production plant plus the month and year of production. Included with the vacuum-packed product is: - A commercial label bearing the logo of the Consorzio Prosciutto Toscano PDO, the DOP logo, the company name of the Food Sector Operator and of the manufacturer complete with factory site and approval number, the ingredients, the method of storage and means of consumption. - A second label, affixed by the deboner showing the identification number of the plant, the expiry date and the batch number.
CONSUMPTION METHOD	Product protected on the surface with pork fat amalgamated with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.		Vacuum-sealed product: remove the packaging.
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market		To be consumed preferably within 6 months from the date of vacuum-sealed packaging.
STORAGE METHOD	Keep cool.		Store at a temperature below +10° C.
INTERNAL CODE	1101129		11011291
EAN CODE	2 248864		2 248865
PACKAGING	Exposed bone		Pressed or hung vacuum-packed and deboned
PACKING	boxes of 2 units		
BOX DIMENSION	575 x 380 x 200 mm		
BOXES PER LAYER	4		
LAYERS PER PALLET	4		
TOTAL PALLET HEIGHT	cm 95 cm including platform		
MAXIMUM STACKABILITY	6 layers (including platform of 160 cm)		8 layers divided into 2 overlapping platforms (total 190 cm)
TRANSPORT	With refrigerated vehicles, according to the laws in force		
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: bright red meat colour with little infra- and extra-muscular fat, pure white subcutaneous fat with slightly pink veins, compact, without detachment lines between the layers and well-adhered to the underlying surface of the muscle.		

MICRO-ORGANISMS AT 30°C		NUTRITIONAL VALUES	
Clostridi S.R.	≤ 10 cfu/g	Energy	kJ 1068 – kcal 256
VRBLG Enterobacteriaceae at 37°C for 24h	≤ 100 CFU/g	Fats	16 g
Coag. staphylococci +	≤ 100 CFU/g	of which Saturated fatty acids	5.4 g
Listeria monocytogenes	≤ 100 CFU/g (n=5 c=0) (Aw ≤0.92)	Carbohydrates	0 g
Salmonella spp.	Absent in 25 g (n=5 c=0)	of which sugars	0 g
Escherichia coli	≤ 10 cfu/g	Protein	28 g
		Salt	4.5 g

Prosciutto di Norcia IGP



Prosciutto di Norcia is protected and promoted by the marking IGP (Protected Geographical Indication - CE 1065/97), certified by the monitoring authority authorised by the Ministry of Agriculture, Food Sovereignty and Forestry.

The production of Prosciutto di Norcia is also regulated by its own guidelines, which establish the basic characteristics, from production area to raw materials, processing methods and ingredients permitted. The rind is removed from the prosciutto with a typical inverted V shaped cut. The ham may be on the bone or deboned, washed and vacuum-packed. The prosciutto is scrupulously marked after 12 months of curing and must have a weight of at least 8,5 kg. The selected prosciutto is then branded on the rind with the trademark of the Consorzio del Prosciutto di Norcia. Traditional Umbrian Norcina prosciutto has a delicate flavour with grassy notes. The particular and limited geographical location and the climatic characteristics of the inland mountain give the product utterly unique aromas and flavours, as fundamental players for curing the ham.

Norcina IGP is a high-quality prosciutto, destined for shops and restaurants wishing to offer a superb product, guaranteed by a protected brand.

PRODUCT NAME	BONE-IN PROSCIUTTO DI NORCIA IGP	VACUUM-PACKED DEBONED PROSCIUTTO DI NORCIA IGP
BRAND	CANNELLI	
PRODUCT DESCRIPTION	Cured prosciutto ham on the bone, classified IGP (Protected Geographical Identification, Reg. CE 1065/97, certified by a monitoring body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry).	Vacuum-packed hanging de-boned cured prosciutto designated as IGP (Protected Geographical Identification, Reg. CE 1065/97, certified by a monitoring body authorised by the Ministry of Agriculture, Food Sovereignty and Forestry).
INGREDIENTS	Pork leg, salt, pepper.	
CURING	Minimum 12 months	
WEIGHT	From +8.5 kg	From 6.5 to 8 kg
LABELLING METHOD	Branded marking on the fresh ham bearing the identification marking of the plant, the date of production and the batch number. Branded marking on the cured ham bearing the logo of the Consorzio del Prosciutto di Norcia IGP. The entire visible product is labelled with a commercial collar-style label bearing the IGP logo, the trade name of the Food Sector Operator and the manufacturer, the identification marking of the production plant, the ingredients, the storage method and means of consumption.	
CONSUMPTION METHOD	Product protected on the surface with pork fat amalgamated with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.	Vacuum-sealed product: remove the packaging
STORAGE PERIOD	Best before 12 months from the date of placing on the market	To be consumed preferably within 6 months from the date of vacuum-sealed packaging.
STORAGE METHOD	Keep cool	Store at a temperature below +10° C.
INTERNAL CODE	1101125	11011251
EAN CODE	2 208526	2 208528
PACKAGING	Exposed bone	
PACKING	boxes of 2 units	
BOX DIMENSION	575 x 380 x200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 cm including platform	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)	
TRANSPORT	With refrigerated vehicles, according to the laws in force	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red colour of the meat, thin lines of infra- and extramuscular fat. Aroma and flavour: the recipes and experience of Norcia give rise to a prosciutto that is truly tasty and rich in refined aromas.	

MICRO-ORGANISMS AT 30°C		NUTRITIONAL VALUES	
E.Coli -glucuronidasi+.	<1x10 ² CFU/g.	Energy	kJ 1136 - kcal 270
Sulphite-reducing anaerobes	<1x10 CFU/g.	Fats	18 g
Coag. staphylococci +	<1 x 10 ² CFU/g	of which Saturated fatty acids	8.4 g
Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)	Carbohydrates	0 g
Salmonella spp.	none in 25 g (n=5, c=0)	of which sugars	0 g
Micro-organisms at 30°C	<5x10 ⁵ CFU/g.	Protein	27 g
		Salt	6.5 g

Fiocco di Prosciutto

100% NATURALE
SENZA CONSERVANTI



PRODUCT NAME	FIOCCO DI PROSCIUTTO		VACUUM-PACKED 1/2 FIOCCO DI PROSCIUTTO
PRODUCT DESCRIPTION	Cured charcuterie product, coated in lard, obtained from the smallest and most muscular section of the rear part of the pork thigh, adjacent to the crural muscles of the culatello.		
INGREDIENTS	Pork meat, salt.		
MEAT ORIGIN	Italy		
CURING	Minimum 6 months		
WEIGHT	From 2 to 3 kg.	From 1 to 1.5 kg.	
LABELLING METHOD	The whole product is visually labelled with a commercial label showing the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption;		Included with the vacuum-packed product is: - A commercial label showing the trade name of the Food Sector Operator, the location of the production plant, the list of ingredients, the methods of conservation and means of consumption. - An additional label, affixed by the vacuum packer, showing the expiration date, the identification marking of the packaging plant and the batch number.
CONSUMPTION METHOD	Surface-protected product with pork fat amalgamated with rice flour, salt and pepper. It is advisable to remove the thin layer of lard on the surface before consumption.		
DATE OF MINIMUM DURABILITY	To be consumed preferably within 12 months from the packaging date.	To be consumed preferably within 6 months from the packaging date.	
STORAGE METHOD	Keep in a cool and	Store at a temperature below +10° C.	
INTERNAL CODE	1101140	1101141	
EAN CODE	2 324392	2 703946	
PACKAGING	Exposed bone in netting	Vacuum-packed half block	
PACKING	Boxes of 6 units	Boxes of 12 units	
BOX DIMENSION	mm. 575 x 380 x 200		
BOXES PER LAYER	4		
LAYERS PER PALLET	4		
TOTAL PALLET HEIGHT	cm 95 cm including platform		
TRANSPORT	With refrigerated vehicles, according to the laws in force		
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: Intense ruby red, uniform, limited marbling. Aroma and taste: sweet, not very salty with a characteristic aroma.		
MICRO-ORGANISMS AT 30°C		NUTRITIONAL VALUES	
E.Coli -glucuronidasi+.	<1x10 ² UFC/g	Energy	kJ 1498 – kcal 361
Sulphite-reducing anaerobes	< 1 x 10 UFC/g	Fats	27 g
Coag. staphylococci +	<1 x 10 ² UFC/g	of which Saturated fatty acids	10 g
Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)	Carbohydrates	0 g
Salmonella spp.	absent in 25 g. (n=5 c=0)	of which sugars	0 g
Micro-organisms at 30°C	<5x10 ⁵ CFU/g	Protein	28 g
		Salt	3.2 g

Prosciutto del Mulino

100% NATURALE
SENZA CONSERVANTI



Cured prosciutto on the bone from Italian meat, with a weight once cured of at least 8 kg.

Del Mulino prosciutto is an expression of a territory straddling Tuscany, Umbria and Le Marche, a crossroads of rural experiences and recipes, flavours and know-how which, over the centuries, have given rise to more than one excellence in the agricultural-food sector and beyond.

The delicate yet characterful flavour expresses the herbaceous notes of the lands to which it belongs. The compact texture of the meat denotes the rustic and sincere character of its history.

The rind of the Prosciutto del Mulino has a typical inverted V-shaped cut. The minimum ageing is 12 months, sold on the bone or deboned, washed and vacuum-packed.

The product is used at deli counters in supermarkets or in shops wanting to sell a quality product at the right price.

PRODUCT NAME		PROSCIUTTO DEL MULINO -
PRODUCT DESCRIPTION	Italian bone-in seasoned ham, coated with pepper or white lard.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 12 months	
WEIGHT	kg 8-11	
LABELLING METHOD	Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number. Affixed on the product with visible bone are: - A commercial label showing the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption; - A metal seal showing: the headquarters and the identification markings of the production plant, the list of ingredients, the best before used.	
CONSUMPTION METHOD	Product protected on the surface with pork fat amalgamated with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.	
MINIMUM STORAGE PERIOD	Best before 12 months from the date of placing on the market	
STORAGE METHOD	Keep cool.	
INTERNAL CODE	1101121	
EAN CODE	2 736750	
PACKAGING	Exposed bone	
PACKING	Boxes of 2 units	
BOX DIMENSION	575 x 380 x 200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	6	
TOTAL PALLET HEIGHT	cm 135 (including platform)	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)	
TRANSPORT	With refrigerated vehicles, according to the laws in force	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat. Aroma and flavour: lively and intense taste. Natural aromas and spices characterise the ham with a delicate aftertaste with grassy notes.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucuronidasi+	<1x10 ² UFC/g
	Sulphite-reducing anaerobes	< 1 x 10 ² UFC/g
	Coag. staphylococci +	<1x10 ² CFU/g
	Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	Absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES Values per 100 g of product	Energy	kJ 978 - kcal 233
	Fats	11 g
	of which Saturated fatty acids	4.3 g
	Carbohydrates	0 g
	of which sugars	0 g
	Protein	34 g
Salt	5.5 g	

Prosciutto del Casale

100% NATURALE
SENZA CONSERVANTI



Cured prosciutto on the bone produced from Italian meat, weighing between 7 and 8 kg.

Prosciutto del Casale is aged for a minimum of 10 months, with the rind then cut away with a typical inverted V-shape. In terms of fresh materials and recipes, it is similar to Del Mulino Prosciutto. The weight range of the product differs from the fresh variety and consequently the product matures earlier.

The product can be sliced and sold directly at deli counters but is mostly sold in its entirety to be sliced by the consumer.

PRODUCT NAME		Prosciutto del Casale	
PRODUCT DESCRIPTION	Italian bone-in ham, coated with pepper or white lard.		
INGREDIENTS	Pork leg, salt, garlic, pepper.		
CURING	Minimum 7 months		
WEIGHT	from 6.5 to 8 kg		
LABELLING METHOD	Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number. Affixed on the product with visible bone are: - A commercial collar-style label showing the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption. - A metal seal showing: the headquarters and the identification markings of the production plant, the list of ingredients, the best before used.		
CONSUMPTION METHOD	Product protected on the surface with pork fat amalgamated with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.		
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market		
STORAGE METHOD	Keep cool.		
INTERNAL CODE	1101122		
EAN CODE	2 736760		
PACKAGING	Exposed bone with collar label		
PACKING	boxes of 2 units		
BOX DIMENSION	mm. 575 x 380 x 200		
BOXES PER LAYER	4		
LAYERS PER PALLET	4		
TOTAL PALLET HEIGHT	cm 95 cm including platform		
MAXIMUM STACKABILITY	8 layers divided into two overlapping platforms (190 cm inclusive)		
TRANSPORT	With refrigerated vehicles, according to the laws in force		
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat; Delicate aroma and duly savoury taste. The characteristic aftertaste of natural spices and aromas that give the ham delicate and harmonious notes.		
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucuronidasi+.	<1x10 ²	CFU/g
	Sulphite-reducing anaerobes	< 1 x 10	UFC/g
	Coag. staphylococci +	<1x10 ²	CFU/g
	Listeria monocytogenes	≤100	CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	Absent	in 25 g. (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵	CFU/g
NUTRITIONAL VALUES Values per 100 g of product	Energy	kJ 978 - kcal 233	
	Fats	11 g	
	of which Saturated fatty acids	4.3 g	
	Carbohydrates	0 g	
	of which sugars	0 g	
	Protein	34 g	
Salt	5.5 g		

Mulino Sottovuoto



**100% NATURALE
SENZA CONSERVANTI**



PRODUCT NAME		IL MULINO VACUUM-PACKED
PRODUCT DESCRIPTION	Italian ham, matured, deboned, vacuum-packed, hanging or pressed	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 12 months	
WEIGHT	From 6.5 to 8	
LABELLING METHOD	Fresh prociutto branding showing the date of production (dd/mm/yy), identification markings of the production plant, batch number. Included with the vacuum-packed product is: - A commercial label showing the trade name of the Food Sector Operator, the location of the production plant, the list of ingredients, the methods of consumption and conservation. - An additional label, affixed by the vacuum packer, showing the expiration date of the vacuum-seal, the identification marking of the packaging plant and the batch number.	
CONSUMPTION METHOD	Vacuum-sealed product: remove the packaging	
DATE OF MINIMUM DURABILITY	To be consumed preferably within 6 months from the date of vacuum-sealed packaging.	
STORAGE METHOD	Store at a temperature below +10° C.	
INTERNAL CODE	11011240- 11011242- 11011243	
EAN CODE	2 736790	
PACKAGING	Vacuum-packed deboned hanging	
PACKING	boxes of 2 units	
BOX DIMENSION	575 x 380 x200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 cm including platform	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)	
TRANSPORT	With refrigerated vehicles, according to the laws in force	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat. Aroma and flavour: lively and intense flavour with herbaceous notes conferred by natural spices and aromas that characterise the prosciutto.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucuronidasi+.	<1x10 ² UFC/g
	Sulphite-reducing anaerobes	< 1 x 10 ² UFC/g
	Coag. staphylococci +	<1 x 10 ² CFU/g
	Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g.
NUTRITIONAL VALUES averages per 100 g of product	Energy	kJ 978 - kcal 233
	Fats	11 g
	of which Saturated fatty acids	4.3 g
	Carbohydrates	0 g
	of which sugars	0 g
	Protein	34 g
	Salt	5.5 g

Il Valtibueno



Cured prosciutto cured on the bone. The meat is of EU origin (Netherlands, Germany, Austria). The fresh thigh is lighter than the Italian version and the meat is generally less fatty. Once aged, the ham thus obtained will weigh from 6.5 to 8 kg.

The quarters arrive whole, including trotters, at our processing plants and are sent to processing to create hams ready for salting and ageing. The entire production process is internal to the companies of the group, both as regards the salting and maturation, but also for the processing of the quarters that must still be processed from fresh meat to obtain a prosciutto that is either bone-in or deboned, ready for salting.

The rind of the prosciutto is cut away on the front, with an inverted V-shape, then is salted according to the local Valtiberino recipes. Due to its light weight, the product is ready as early as the seventh month of maturing. During the selection of the cuts, always carried out during shipment, the heaviest hams, which are considered as not yet having reached optimal ripeness, will be sent back to the maturing cells for a further ageing period.

The product is sliced directly at deli counters or sold whole to be sliced by the consumer.

PRODUCT NAME		Il Valtibueno
PRODUCT DESCRIPTION	Cured bone-in ham of EU origin, coated with pepper or white lard.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 7 months	
WEIGHT	from 6,5 a 8,5	
LABELLING METHOD	Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number. Affixed on the product with visible bone are: - A commercial label showing the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption; - A metal seal showing: the headquarters and the identification markings of the production plant, the list of ingredients, the best before used.	
CONSUMPTION METHOD	Product protected on the surface with pork fat amalgamated with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.	
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market	
STORAGE METHOD	Keep cool.	
INTERNAL CODE	1101422	
EAN CODE	2 208541	
PACKAGING	Exposed bone with collar label	
PACKING	boxes of 2 units	
BOX DIMENSION	mm. 575 x 380 x 200	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 cm including platform	
MAXIMUM STACKABILITY	8 layers divided into 2 overlapping platforms (190 cm total)	
TRANSPORT	With refrigerated vehicles, according to the laws in force	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat; Delicate aroma and duly savoury taste. The characteristic aftertaste of natural spices and aromas that give the ham delicate and harmonious notes.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucuronidasi+	<1x10 ² UFC/g
	Sulphite-reducing anaerobes	< 1 x 10 ² CFU/g
	Coag. staphylococci +	<1 x 10 ² CFU/g
	Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	absent in 25 g. (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES Values per 100 g of product	Energy	kJ 879 - kcal 210
	Fats	6,3 g
	of which Saturated fatty acids	0,9 g
	Carbohydrates	1,2 g
	of which sugars	0 g
	Protein	37 g
	Salt	5,9 g

Antica Dispensa

100% NATURALE
SENZA CONSERVANTI



Cured prosciutto, deboned, washed and vacuum-packed.

The meat is of EU origin (Netherlands, Germany, Austria), with the thigh generally being light and the deboned product ranging from 6 to 7.5 kg. Antica Dispensa is obtained by deboning a prosciutto crudo that has been cured on the bone.

With an excellent quality-price ratio, the product is suitable for professional operators seeking a practical product at the right price.

PRODUCT NAME		VACUUM-PACKED ANTICA DISPENSA
PRODUCT DESCRIPTION	Pork leg of EU origin, aged, boneless, vacuum-packed, pressed or hung	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 7 months	
WEIGHT	From 5,5 to 7,5 kg	
LABELLING METHOD	Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number. Included with the vacuum-packed product is: - A commercial label showing the trade name of the Food Sector Operator, the location of the production plant, the list of ingredients, the methods of conservation and consumption. - An additional label, affixed by the vacuum packer, showing the expiration date of the vacuum-seal, the identification marking of the packaging plant and the batch number attributed to the vacuum-sealed product.	
CONSUMPTION METHOD	Vacuum-sealed product: remove the packaging	
DATE OF MINIMUM DURABILITY	To be consumed preferably within 6 months from the date of vacuum-sealed packaging.	
STORAGE METHOD	Store at a temperature below +10° C.	
INTERNAL CODE	1101421	
EAN CODE	2 736800	
PACKAGING	Pressed or hung vacuum-packed and deboned	
PACKING	Boxes of 2 units	
BOX DIMENSION	575 x 380 x200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 cm including platform	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)	
TRANSPORT	With refrigerated vehicles, according to the laws in force	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat. Aroma and flavour: lively and intense flavour with herbaceous notes conferred by natural spices and aromas.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucuronidasi+	<1x10 ² UFC/g
	Sulphite-reducing anaerobes	< 1 x 10 ² UFC/g
	Coag. staphylococci +	<1x10 ² CFU/g
	Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	Absent in 25 g. (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES Values per 100 g of product	Energy	kJ 879 - kcal 210
	Fats	6,3 g
	of which Saturated fatty acids	0,9 g
	Carbohydrates	1,2 g
	of which sugars	0 g
	Protein	37 g
	Salt	5,9 g

Il Buongustaio

**100% NATURALE
SENZA CONSERVANTI**



Pork leg deboned fresh then salted and seasoned.

The meat used is exclusively of EU origin, precisely from Holland, Germany and Austria. The processed legs have a weight of more than 12.5 kg. The size of the cured product ranges from 5.5 to 7.5 kg. The minimum ageing is 5 months.

Due to its excellent quality/price ratio, Il Buongustaio ranks as a "large quantity" product, yet with a versatile use that ranges from restaurants to butcher shops and even deli counters in supermarkets. The product is also suitable to be portioned and sold in slices without being vacuum-packed for home consumption. Its use is often preferred due to its practicality and minimal waste.

Il Buongustaio can be coated with pepper, chilli powder or chilli flakes, or even covered with white lard.

PRODUCT NAME	IL BUONGUSTAIO	
PRODUCT DESCRIPTION	Pork leg of EU origin, boneless, cured, coated with pepper or stuffed with lard	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 5 months	
WEIGHT	From 5.5 kg to 7.5	
LABELLING METHOD	Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number. Affixed on the product with visible bone are: - A commercial medallion label showing the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption; - A metal seal showing: the headquarters and the identification markings of the production plant, the list of ingredients, the best before used.	
CONSUMPTION METHOD	Product protected on the surface with pork fat amalgamated with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.	
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market	
STORAGE METHOD	Keep cool.	
INTERNAL CODE	110102	
EAN CODE	2 736770	
PACKAGING	Netting	
PACKING	Boxes of 2 units	
BOX DIMENSION	575 x 380 x 200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 (including platform)	
MAXIMUM STACKABILITY	8 layers divided into 2 overlapping platforms (190 cm total)	
TRANSPORT	With refrigerated vehicles, according to the laws in force	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat; Delicate aroma and duly savoury taste. The characteristic aftertaste of natural spices and aromas that give the ham delicate and harmonious notes.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -gluconidasi+	<1x10 ² CFU/g
	Sulphite-reducing anaerobes	<1x10 ¹ CFU/g
	Coag. staphylococci +	<1x10 ² CFU/g
	Listeria monocytogenes	≤ 100 CFU/g (n=5 c=0) (A, w ≤0.92)
	Salmonella spp.	Absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES averages per 100 g of product	Energy	kJ 982 - kcal 236
	Fats	13 g
	of which Saturated fatty acids	3.1 g
	Carbohydrates	0 g
	of which sugars	0 g
	Protein	30 g
Salt	5.5 g	

Alta Valle

**100% NATURALE
SENZA CONSERVANTI**



A boneless pork leg processed from fresh meat, squared into a loaf shape, then salted and cured. The meat used is exclusively of EU origin, namely from the Netherlands, Germany and Austria. The processed legs have a weight of more than 14 kg. The size of the cured product ranges from 5,5 to 7,5 kg. The minimum ageing is 5 months.

The Alta Valle, unlike Il Buongustaio which has the same origin for the fresh meat, is completely devoid of the trotter and haunch bone, with the average weight of the cured product being the same. This is possible thanks to a greater fresh weight of the processed thighs. The greater weight of the thigh is equivalent to the greater weight of the animal, thus from a more adult pig with better formed and firmer meat, being qualitatively superior. The product is particularly suitable for intensive use, where there is a need to have cut product with slices as even as possible and thus uniformity of service for all customers, and waste reduced to the minimum.

Alta Valle is a practical and high-performance product, which combines ease of use with the highest quality in the field of prosciutteria of EU origin. Alta Valle prosciutto can be coated with pepper, covered with white lard, or washed and vacuum-packed, for an even more practical product. The meat is also suitable for portioning and selling slices vacuum-packed for personal consumption. Alta Valle is optimally used in the slicing lines for take-away products.

PRODUCT NAME	ALTA VALLE	
PRODUCT DESCRIPTION	Pork leg of EU origin, boneless, square, cured, coated with pepper or white paste.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 5 months	
WEIGHT	From 5,5 kg to 7 kg	
LABELLING METHOD	Fresh thigh markings: date of production (dd/mm/yy), identification marking of the production plant, batch number. Affixed on the product with visible bone are: - A commercial medallion label showing: the name of the Food Sector Operator, the location of the production plant and its identification marking, the list of ingredients, the method of storage and consumption; - A metal seal showing: the headquarters and the identification markings of the production plant, the list of ingredients, the best before used.	
CONSUMPTION METHOD	Product protected on the surface with pork fat amalgamated with rice flour, salt and pepper. For correct consumption, removing the thin protective surface layer is recommended.	
DATE OF MINIMUM DURABILITY	Best before 12 months from the date of placing on the market	
STORAGE METHOD	Keep in a cool and	
INTERNAL CODE	1101022	
EAN CODE	2 208536	
PACKAGING	Netting	
PACKING	Cardboard box with 2 units.	
BOX DIMENSION	575 x 380 x 200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 (including the Epal platform)	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)	
TRANSPORT	With refrigerated vehicles, according to the laws in force.	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat. Aroma and taste: savoury with a slight aftertaste of garlic.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -gluconidasi+	<1x10 ² UFC/g.
	Sulphite-reducing anaerobes	< 1 x 10 ² UFC/g.
	Coag. staphylococci +	<1 x 10 ² UFC/g.
	Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	Absent in 25 g. (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES averages per 100 g of product	Energy	kJ 982 - kcal 236
	Fats	13 g
	of which Saturated fatty acids	3.1 g
	Carbohydrates	0 g
	of which sugars	0 g
	Protein	30 g
Salt	5.5 g	

Alta Valle a Metà

100% NATURALE
SENZA CONSERVANTI



PRODUCT NAME	VACUUM-PACKED HALF ALTA VALLE	
PRODUCT DESCRIPTION	Pork leg of EU origin, deboned, squared, cured, washed, cut in half then vacuum-sealed.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 5 months	
WEIGHT	From 2.5 kg to 3.5 kg	
LABELLING METHOD	<p>Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number.</p> <p>Included with the vacuum-packed product is:</p> <ul style="list-style-type: none"> - A commercial label showing the trade name of the Food Sector Operator, the location of the production plant, the list of ingredients, the methods of consumption and conservation. - An additional label, affixed by the vacuum packer, showing the expiration date of the vacuum-seal, the identification marking of the packaging plant and the batch number. 	
CONSUMPTION METHOD	Vacuum-packed product: remove the packaging.	
DATE OF MINIMUM DURABILITY	To be consumed preferably within 6 months from the date of placing the vacuum-sealed packaging on the market.	
STORAGE METHOD	Store at a temperature below +10° C.	
INTERNAL CODE	11010241	
EAN CODE	2 208538	
PACKAGING	Vacuum-packed	
PACKING	Cardboard box with 2 units.	
BOX DIMENSION	575x 380 x 200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 (including the Epal platform)	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)	
TRANSPORT	With refrigerated vehicles, according to the laws in force.	
ORGANOLEPTIC CHARACTERISTICS	<p>Slice appearance: intense red colour with white profile of fat.</p> <p>Aroma and taste: savoury with a slight aftertaste of natural spices.</p>	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucoronidasi+	<1x10 ² CFU/g
	Sulphite-reducing anaerobes	<1x10 CFU/g.
	Coag. staphylococci +	<1x10 ² CFU/g
	Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES averages per 100 g of product	Energy	kJ 982 - kcal 236
	Fats	13 g
	of which Saturated fatty acids	3.1 g
	Carbohydrates	0 g
	of which sugars	0 g
	Protein	30 g

Alta Valle a Metà

100% NATURALE
SENZA CONSERVANTI



PRODUCT NAME	VACUUM-PACKED HALF ALTA VALLE WITH PEPPER	
PRODUCT DESCRIPTION	Pork leg of EU origin, pre-deboned, squared, cured, coated in pepper, cut in half and vacuum-packed.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 5 months	
WEIGHT	From 2.5 kg to 3.5 kg	
LABELLING METHOD	Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number. Included with the vacuum-packed product is: - A commercial label showing the trade name of the Food Sector Operator, the location of the production plant, the list of ingredients, the methods of consumption and conservation. - An additional label, affixed by the vacuum packer, showing the expiration date of the vacuum-seal, the identification marking of the packaging plant and the batch number.	
CONSUMPTION METHOD	Vacuum-packed product: remove the packaging.	
DATE OF MINIMUM DURABILITY	To be consumed preferably within 6 months from the date of placing the vacuum-sealed packaging on the market.	
STORAGE METHOD	Store at a temperature below +10° C.	
INTERNAL CODE	11010242	
EAN CODE	2 308571	
PACKAGING	Vacuum-packed	
PACKING	Cardboard box with 2 units.	
BOX DIMENSION	575x 350 x 200 mm	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 (including the Epal platform)	
MAXIMUM STACKABILITY	8 layers on 2 overlapping platforms (190 cm including the platforms)	
TRANSPORT	With refrigerated vehicles, according to the laws in force.	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat. Aroma and taste: savoury with a slight aftertaste of garlic.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucoronidasi+	<1x10 ² UFC/g
	Sulphite-reducing anaerobes	< 1 x 10 ² UFC/g
	Coag. staphylococci +	<1 x 10 ² UFC/g
	Listeria monocytogenes	≤100 CFU/g (n=5 c=0) (Aw ≤0.92)
	Salmonella spp.	absent in 25 g. (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES averages per 100 g of product	Energy	kJ 982 - kcal 236
	Fats	13 g
	of which Saturated fatty acids	3.1 g
	Carbohydrates	0 g
	of which sugars	0 g
	Protein	30 g

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PRODUCT NAME	ALTA VALLE – VACUUM-PACKED BLOCK -	
PRODUCT DESCRIPTION	Pork leg of EU origin, deboned, squared, cured, washed, vacuum-packed.	
INGREDIENTS	Pork leg, salt, garlic, pepper.	
CURING	Minimum 5 months	
WEIGHT	From 1 to 1.5 kg	
LABELLING METHOD	Fresh thigh branding: date of production (dd/mm/yy), identification markings of the production plant, batch number. Included with the vacuum-packed product is: - A commercial label showing the trade name of the Food Sector Operator, the location of the production plant, the list of ingredients, the methods of consumption and conservation. - An additional label, affixed by the vacuum packer, showing the expiration date of the vacuum-seal, the identification marking of the packaging plant and the batch number.	
CONSUMPTION METHOD	Vacuum-packed product: remove the packaging.	
DATE OF MINIMUM DURABILITY	To be consumed preferably within 6 months from the date of vacuum-sealed packaging.	
STORAGE METHOD	Store at a temperature below +10° C.	
INTERNAL CODE	1101021	
EAN CODE	2 208532	
PACKAGING	Vacuum-packed block	
PACKING	Cardboard box with 2 units.	
BOX DIMENSION	mm. 575 x 380 x 200	
BOXES PER LAYER	4	
LAYERS PER PALLET	4	
TOTAL PALLET HEIGHT	cm 95 (including the Epal platform)	
MAXIMUM STACKABILITY	8 layers divided into 2 overlapping platforms (total 190 cm)	
TRANSPORT	With refrigerated vehicles, according to the laws in force.	
ORGANOLEPTIC CHARACTERISTICS	Slice appearance: intense red with a white profile of fat. Aroma and taste: savoury with a slight aftertaste of garlic.	
MICROBIOLOGICAL CHARACTERISTICS	E.Coli -glucoronidasi+	<1x10 ² CFU/g
	Sulphite-reducing anaerobes	<1x10 CFU/g
	Coag. staphylococci +	<1 x 10 ² CFU/g
	Listeria monocytogenes	≤ 100 CFU/g (n=5 c=0) (A, w ≤0.92)
	Salmonella spp.	absent in 25 g (n=5 c=0)
	Micro-organisms at 30°C	<5x10 ⁵ CFU/g
NUTRITIONAL VALUES averages per 100 g of product	Energy	kJ 982 - kcal 236
	Fats	13 g
	of which Saturated fatty acids	3.1 g
	Carbohydrates	0 g
	of which sugars	0 g
	Protein	30 g
	Salt	5.5 g



All our products are created with exclusively **natural ingredients, without the addition of preservatives.** This is one of the things that we are most proud of and we like to mention it as often as we can!

100% NATURALE
SENZA CONSERVANTI

**GRUPPO ALIMENTARE
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