



**MARKETING**

Pork leg Origin: Italy (regions governed by the PDO). Receipt of raw material - salting (controlled salt dosage) - salt diffusion - rest - washing - drying - seasoning - greasing - final seasoning

**Nutrition Facts**

73 Servings per container

**Serving Size** 100.0 GR

**Amount Per Serving**  
**Calories** 267

% Daily Value\*

**Total Fat** 18 g %

Saturated Fat 6.1 g %

Trans Fat

**Cholesterol** %

**Sodium** 4.4 mg %

**Total Carbohydrates** 1 g %

Dietary Fiber %

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 26 g

Vitamin D %

Calcium %

Iron %

Potassium %

\* The % Daily Values (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.

**PRODUCT SPECIFICATIONS**

Code		GTIN		Pack Description		
2996		98008706620480		1/16 LB		
Brand		Brand Owner		GPC Description		
Ferrarini		Ferrarini USA		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17 LBR	16 LBR	Yes	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.5 INH	11 INH	5.7 INH	0.71 FTQ	08x12	271 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

**HANDLING SUGGESTIONS**

Rerfrigerate-----

**ALLERGENS**

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

**INGREDIENTS**

Pork leg, sea salt.

Ferrarini

# 105691 - Prosciutto Di Parma 22 Month

PROSCIUTTO PARMA 22 MONTHS



## PREPARATION & COOKING SUGGESTIONS

Slice and enjoy

## SERVING SUGGESTIONS

Ready to eat sliced

## MORE INFORMATION