Pio Tosini

34838 - Prosciutto Legato

Pio Tosini is family owned and operated for four generations. They are one of the most credible and sought after producers of Parma ham by the Italian domestic market. They have been in operation for over 80 years. This delectable prosciutto is sweet to the palate and is cured in the town of Langhirano, Italy and bears the honorable mark of the Consorzio del Prosciutto di Pa...



MARKETING

Prosciutto di Parma made by a forth generation family producer. Cured a minimum of 20 months. They use less salt than their competitors which in turn means their legs need a longer curing time, the end result is a sweeter more delicate tasting ham.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
50065	98052532280127	1/15 LB

Brand	Brand Owner	GPC Description
Pio Tosini	Rogers Intl. LLC	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
16.5 LBR	15 LBR	Yes	Italy	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.5 INH	10 INH	7.5 INH	0.8 FTQ	10x09	85 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

Nutrition Facts

240 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **62**

	% Daily Value*
Total Fat 3.5 g	**0%**
Saturated Fat 1.2 g	**0%**
Trans Fat 0 g	
Cholesterol 20 mg	**0%**
Sodium 560 mg	**24%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 7.5 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* 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.

HANDLING SUGGESTIONS

Keep refrigerated------

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

INGREDIENTS

pork leg and salt

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PREPARATION & COOKING SUGGESTIONS

Cut off the outer skin before placing on a slicer and slicing thin. Do not remove the white fat...this gives the ham the sweet flavor.

SERVING SUGGESTIONS

Slice thin and serve with alongside seasonal fruit, Lambrusco wine, pilsner, bread sticks or baguette, and a mild cheese. Pio Tosini's delicate and sweet flavors allow the product to shine on a standalone charcuterie plate.

MORE INFORMATION