Rogers International

18064 - Prosciutto Di Parma

Boneless pressato (pressed) aged 20-25 months, Prosciutto di Parma from Pio Tosini one of the most credible and sought-after producers of Parma ham by the Italian domestic market. This delectable prosciutto, sweet to the palate, is cured in the town of Langhirano, Italy and bears the honorable mark of the Consorzio del Prosciutto di Parma. Pio Tosini far exceeds each standard s...



MARKETING

Boneless pressato (pressed) aged 20-25 months, Prosciutto di Parma from Pio Tosini one of the most credible and sought-after producers of Parma ham. Made using four simple ingredients: fresh pork, salt, air and time. Each is handpicked by the owners, grandsons of the founder Ferrante Tosini.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
RO-50060	98052532280059	1/16 LB

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

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
16 LBR	14.77 LBR	Yes	Italy	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5 INH	5 INH	5 INH	0.07 FTQ	8x12	110 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

220 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, salt

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PREPARATION & COOKING SUGGESTIONS

Bring thin slices to room temperature and enjoy.

SERVING SUGGESTIONS

This delicate ham is best enjoyed alone or as part of a charcuterie plate to appreciate the sweetness resulting from the long aging.

MORE INFORMATION