Parma Ham

The tradition of quality

Parma Ham is an all-natural product made from only four ingredients; Pork, Salt, Air and Time.

King of Hams

The Parma Ham consortium was set up in 1963. Its role is to ensure and certify product quality, purity and production methods. All Parma Ham carry the 5-point Ducal Crown firebrand certifying its authenticity.

Pork

The pigs used in the production of Parma Ham must be bred in one of ten northern and central Italian regions. Only three breeds of pigs can be used for Parma Ham: Large White, Landrace and Duroc.

Parma in demand

Britain is the largest international market for Parma Ham with more than 300,000 hams and over 18 million per-sliced packs sold annually. Only the best

The Parma region has a special microclimate, ideal for the drying of ham. Fresh air streams across the countryside originating from the nearby coast. This air creates the atmosphere where its lease-time and climate. It takes on the perfumes of the region it passes through, before it reaches the production areas in the hills south of Parma. This is what gives the ham its unparalleled sweetness.

By law, Parma Ham must be cured for at least one year before it is given the Ducal Crown firebrand, and some can be cured for up to three years.

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