



## PROSCIUTTO DI PARMA SPECIFICATIONS

### RAW MATERIAL

The fresh haunches used for the production of Prosciutto di Parma must come from pigs born and raised in farms located in the eleven regions of central and northern Italy as specified by the aforementioned law: Piemonte, Lombardia, Emilia-Romagna, Veneto, Friuli-Venezia Giulia, Molise, Umbria, Toscana, Marche, Abruzzo, and Lazio.

### CHARACTERISTICS OF PIGS

- Age not less than nine months
- The pig carcass must weigh between 110.1 kg and 168.0 kg

### Characteristics of fresh haunches

- Iodine number not exceeding 70
- Linoleic acid content not exceeding 15%
- Fat covering not less than 22 mm
- Weight: upon intake at the ham curing plant, not less than 11.8kg and not more than 18.0kg
- Short trim: the maximum size of the uncovered muscle part beyond the femur head, also known as 'best end', must be 9cm.

### PRODUCTION PROCESS

#### Ingredients:

Pork leg and sea salt

#### Additives:

Absent. Only the use of sea salt (sodium chloride) is allowed.

#### Stages:

- a) Separation, cooling, trimming;
- b) Salting;
- c) Resting;
- d) Washing, drying;
- e) Pre-maturation, smearing, maturation.

Possible subsequent stages: boning, slicing and packaging

### CHARACTERISTICS OF FINISHED PRODUCT

#### General features

- Minimum weight: 8.2 kg
- Maximum weight: 12.5 kg
- Minimum curing time: 14 months
- Color: red-pink with pure white marbling fat
- Aroma: characteristic





### **Analytical parameters according to the law, referred to the femoral biceps muscle:**

- Moisture: 58.0% - 63.0%
- Salt: 4.2% - 6.0%
- Proteolysis index: 25.0%– 32.0%

### **Average analytical parameters per 100 g of deboned ham:**

- Energy: 267 kcal - 1113 kJ
- Fats: 18 g of which saturated 6.1 g
- Carbohydrates: <0.5 g, of which sugars 0 g
- Proteins: 26 g
- Salt: 4.4 g
- Vitamins: B1 0.90 mg, B2 0.22 mg, B6 1.13 mg, PP 5.90 mg, B9 12.80 µg, B12 0.67 µg, E 0.22 mg
- Minerals: calcium 11 mg, phosphorus 180 mg, magnesium 20 mg, potassium 538 mg, sodium 1760 mg, iron 0.9 mg, zinc 2.3 mg, selenium 11 µg
- Water activity ( $a_w$ ) ≤ 0.92
- pH: 5.4-6.3

### **Shelf life of bone-in Prosciutto di Parma:**

Temperature: 14-18°C (suggested). R.H. 55 -65% (recommended). Time: unlimited from a health perspective; in terms of organoleptic result, it can exceed 24 months, depending on ham weight.

### **Shelf life of deboned Prosciutto di Parma (intact packaging):**

Temperature: 0 - 10°C. Time (suggested): max 6 months

### **Shelf life of deboned Prosciutto di Parma (after opening packaging)**

Temperature: ≤ 10°C keeping the muscle part covered to prevent oxidation and crust formation. Time (suggested): max 1 month.

### **Shelf life of pre-sliced Prosciutto di Parma:**

In a modified atmosphere: Temperature 0 - 10°C. Time: max 150 days with interleaving.

Vacuum-packed: Temperature 0 - 10°C. Time: max 180 days.

Prosciutti di Parma weighing up to 9.5 kg, with a minimum curing time of 18 months and water activity ( $a_w$ ) ≤ 0.90, can also be stored in a protective atmosphere with interleaving or vacuum-sealed at a temperature between 0 and 25°C. Time: maximum 30 days.

### **Recognizability:**

Five-point ducal crown with the word "PARMA" inside it, firebranded on the rind; the minimum number is two, located on the left and right sides of the face including the exposed muscle part. In bone-in Prosciutto di Parma, a metal seal can be seen on the upper part (shank) indicating the start date of processing. Pre-sliced Prosciutto di Parma is identified by a black or transparent triangle placed in the upper-left area of the packaging, showing the ducal crown and legal wording in gold colour.

