



ITEM CODE:SA0007 WITH BONE

Prosciutto crudo Val Vigezzo affumicato

Ham of ancient tradition, typical of the Val Vigezzo, whose processing has been handed down for generations and obtained from legs of national pigs. The true characteristic of Vigezzini products is the salting that takes place only in the winter months avoiding the use of cold storage and chemical products. Even the smoking to which it is subjected has distant traditions, the smoking in fact takes place immediately after smearing, in a special cell in which a fire is lit with sawdust of juniper wood. After a week the smoking is finished. The quality of the product is certified by the label "PROSCIUTTO TIPICO DELLA VAL VIGEZZO". The result is a sweet and delicate ham with a hint of smoke.



INGREDIENTS:

Pork, salt, spices (cinnamon, pepper, cloves, juniper and nutmeg), natural flavours, preservatives: potassium nitrate. Product subjected to natural smoking by juniper wood sawing.

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 -6°C

MILK'S ORIGIN: Italy **NO GMO**

Seasoning: 18 months

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	878 KJ/210 kcal
Fats	9.3 g – with a saturated fat content: 4.4 g-
Carbohydrates	<0.1 g -with a sugars content of:< 0.1 g-
Protein	31.4 g
Salt	3.3 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
9 Kg	1	On demand	On demand	//	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: characteristic

LENGTH: 50 cm

WIDTH: 30 cm

HEEL: 15 cm

Chemical Characteristics

HUMIDITY: 53 %

DRY MATTER: 47 %

FAT IN DRY MATTER: 20 %

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)

Production characteristics

The manufacturing process, which respects the traditional recipe, involves the weighing and salting of the pork legs with the addition of spices with an ancient aroma: cinnamon, pepper, cloves, juniper and walnut. After 15 days of rest, the first massage is performed which is followed by another period of rest, which varies from 15 to 21 days, after which, after washing with water, the first maturing period of 3-4 months begins. Then the part of the hams without rind is covered with a protective layer of lard, which starts a second seasoning of 10 months, after which, after another wash, the seasoning ends up to 18 months in total. The final phase involves vacuum packing. This is how the fragrant and tasty hams typical of the Vigezzo Valley are born, maintaining all the genuineness and flavour of natural products. The true characteristic of Vigezzini hams is the salting that takes place, only in the winter months, avoiding the use of cold storage and chemical products. All the processing phases take place in special cellars - laboratories that naturally possess the right degree of humidity and temperature necessary for obtaining a high-quality product. Even the production of smoked cured ham respects the tradition. The smoking takes place, immediately after grinding, in a special cell where a fire is lit with juniper sawdust. After a week the smoking is finished. Finally, the quality of the product is certified by the application of the PROSCIUTTO TIPICO DELLA VIGEZZO brand

Organoleptic characteristics

Sweet and delicate flavour with a hint of smoke