



Ham The 24

PARMA HAM 24 MONTHS

The 24: a ham with a slow curing period of 24 months that achieves excellence in flavour and ecstasy of sweetness.

Processed by the skilful hands of the Ferrari family and left to cure in the clean air of our mountains, the 24 was created to conquer the most discerning palates and connoisseurs of taste.



SALUMIFICIO FERRARI GIOVANNI S.r.l.

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www.prosciuttiferrari.it

Why choose Ferrari hams

They are processed by expert hands and cured naturally at an altitude of 800 to enhance their flavour, aroma and texture.

They are low in fat and rich in vitamins, protein, iron, minerals and antioxidants: perfect for those who want a balanced diet, for those who do sport or simply for those who like to eat healthily.



PRODUCT AT A HIGH
ALTITUDE 800 M.



NATURAL
PRODUCT



ITALIAN
PRODUCT



PRESERVATIVE-FREE



GLUTEN-FREE

PARMA HAM ON THE BONE

Ingredients: leg of pork, sea salt

Typical exterior **shape**, guitar-shaped without foot.

Meat with a delicate and sweet flavour, low in salt and with a scented and characteristic aroma.

The appearance when cut is uniform between pink and red, with the snow-white fatty parts interspersed in the meat.

AVERAGE NUTRITIONAL VALUES PER 100 G

ENERGY VALUE	267 kcal - 1113 kj
FAT	18 g- of which saturated 6,1 g
CARBOHYDRATES	< 0,5 g of which sugars 0 g
PROTEIN	26 g
SALT	4,4 g

CHEMICAL-PHYSICAL CHARACTERISTICS

% HUMIDITY	BETWEEN 59 AND 63,5
% SALT	BETWEEN 4,2 AND 6,2
PROTEOLYSIS INDEX	BETWEEN 24 AND 31
AW (water activity)	<0,92

CERTIFICATIONS

Ferrari Giovanni's ham factories are qualified for export outside the EC (Canada, Japan, Hong Kong, Brasile, Eurasian Customs Union, Thailand); are certified Organic, Brc Global Standard For Food Safety and IFS Food.

CUSTOMISATIONS

Ferrari Ham Production selects and customises products for its customers on the basis of market demands and expectations; a wide choice of curing periods of up to 30 months, sizes, packaging (boned and sliced), codes and palletisation.

Parma Ham PDO (Protected Designation of Origin) complies with the specifications under Law No. 26/90 and Regulation (EC) No. 1107/96.

All processing steps are controlled by inspectors of the control body, authorised by the Italian Ministry of Agricultural, Food and Forestry Policies.

The origin of the meat is Italian, from pigs born and bred on farms located in the ten regions of central-northern Italy specified in the specification. No preservatives, colouring agents or other additives are allowed. Ferrari Giovanni s.r.l processes ham according to tradition, only using excellent raw materials and curing the ham in the scented, uncontaminated air of our Apennines for the time it takes to transform a leg of pork into a Parma Ham with a unique flavour.