

Black Label Ham

PARMA HAM 18 MONTHS

Among the many teachings handed down by Giovanni Ferrari is certainly the ability to recognise hams with the right characteristics to become an 18-month cured ham.

Skills acquired over the years thanks to an in-depth knowledge of meat and the secrets of its processing.

The Giovanni Ferrari Black Label is the answer for all those who expect distinctive quality and unique flavour from Parma Ham.



SALUMIFICIO FERRARI GIOVANNI S.r.l. A SOCIO UNICO

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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 (born and bred in Italy), 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 58 AND 63
% SALT	BETWEEN 4,2 AND 6,0
PROTEOLYSIS INDEX	BETWEEN 25 AND 32
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, 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, authorized by the Competent Ministry.

The origin of the meat is Italian, from pigs born and bred on farms located in the eleven 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.