

# LEGENDS *from* EUROPE



## Prosciutto di San Daniele®

*Purely delicious. Radically traditional.  
Edible art. Authentically European.*

### THE PLACE, THE HAM

Perched on a hill overlooking the plains of Friuli Venezia Giulia, the town of San Daniele and its environs are ideally located for the making of a legendary ham. Cold Alpine winds mingle with balmy Adriatic breezes, creating a microclimate that's just right for the slow curing of meat. The Celts who settled here two thousand years ago were the first to preserve pigs' thighs, and over the centuries ham makers perfected a natural system relying on air and salt to cure the superb hams known as Prosciutto di San Daniele. One tribute to its enduring quality is the fact that Prosciutto di San Daniele has been awarded the European Union's elite PDO (Protected Designation of Origin) certification.

### SAFEGUARDING QUALITY

Prosciutto di San Daniele producers guarantee the authenticity of their hams, tracking them from the moment a piglet is born until the hams go to market. Organized in 1961, the Consorzio del Prosciutto di San Daniele has a membership that includes not only ham producers, but representatives of the breeding farms and slaughterhouses that supply the pork legs. Although innovations in technology and business practices have been introduced, the Consorzio follows tradition in the actual making of the hams. Not only do highly trained employees conduct quality tests, but third-party inspectors monitor compliance throughout the production chain.



### PIGS WITH PASSPORTS

Producers choose special breeds from approved farms in 10 regions in northern and central Italy. To ensure that each ham is traceable, an identifying number is tattooed on the pig's thighs at birth. This is the first entry on each Prosciutto di San Daniele "passport," a system of recording not only the animal's origin, but each processing stage. More entries go on the "passport" when the fresh pork legs are stamped with special codes at the slaughterhouse and curing facility.

### CURED UNDER WATCHFUL EYES

On arrival at the Prosciutto di San Daniele curing facility, processing begins with chilling, trimming and skilled application of sea salt to the pork legs. Traditionally, the ham is pressed into an elegant guitar shape that, together with the intact trotter, gives each Prosciutto di San Daniele ham a distinctive appearance. Several other steps take place, but the largest part of the 13 month-plus process consists of natural air curing.

### MARKS OF QUALITY

The hams cure under the critical eyes of skilled technicians and also receive on-site inspections by independent experts. Hams that get a thumbs-up receive the fourth and most prestigious "passport" stamp — a fire brand certifying them as authentic Prosciutto di San Daniele. This rigorous monitoring system assures that the highest standards are met at each stage of the production chain. Another benefit is a high level of consistency in the hams that travel to the U.S., either whole, boneless or in presliced, packaged form.

### TWO KINDS OF GOODNESS

The true mark of quality is a fragrant ham with an appealing rosy color, delicate texture and taste, and lingering finish on the palate. Prosciutto di San Daniele possesses these qualities, and it also delivers dietary benefits. Free amino acids help facilitate digestion of the protein. Other benefits to the diet include iron, zinc and B-complex vitamins. Each slice of Prosciutto di San Daniele (about one-half ounce) is only 35 calories with about 3 grams of fat, much of it unsaturated. In the U.S., restaurants and some home cooks are leading the way in serving Prosciutto di San Daniele the way it is typically enjoyed in Italy — thin slices carefully draped on a plate, either alone or with melon, figs or other fresh fruit. This naturally air-cured ham is also delicious on salads and in sandwiches. 🍷



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