

BONED CURED HAM

Peeled with a knife addobbo or pressato

Minimum curing 14 months



CURED HAM

boned

Ingredients: the best Italian pork and a modest quantity of marine salt			
Salting: manual	Size: da Kg. 7,0 a Kg. 8,5	Curing: minimum 390 days	Packaging: under-vacuum transparent
Best before: six months from the packaging date shown on each pack	Cartoning: 2 pieces per carton	Carton dimensions: cm. 60b.x18h. 39p.	Storage temperature: +2°/+4°C.



Armani & Ferrari S.p.a.
Stagionatura Prosciutti

43040 Viazzano di Varano dè Melegari (PR) - Via Provinciale, 14/A
Tel. 0525.404375 - Fax 0525.401089 - E-mail: info@armanieferrari.it