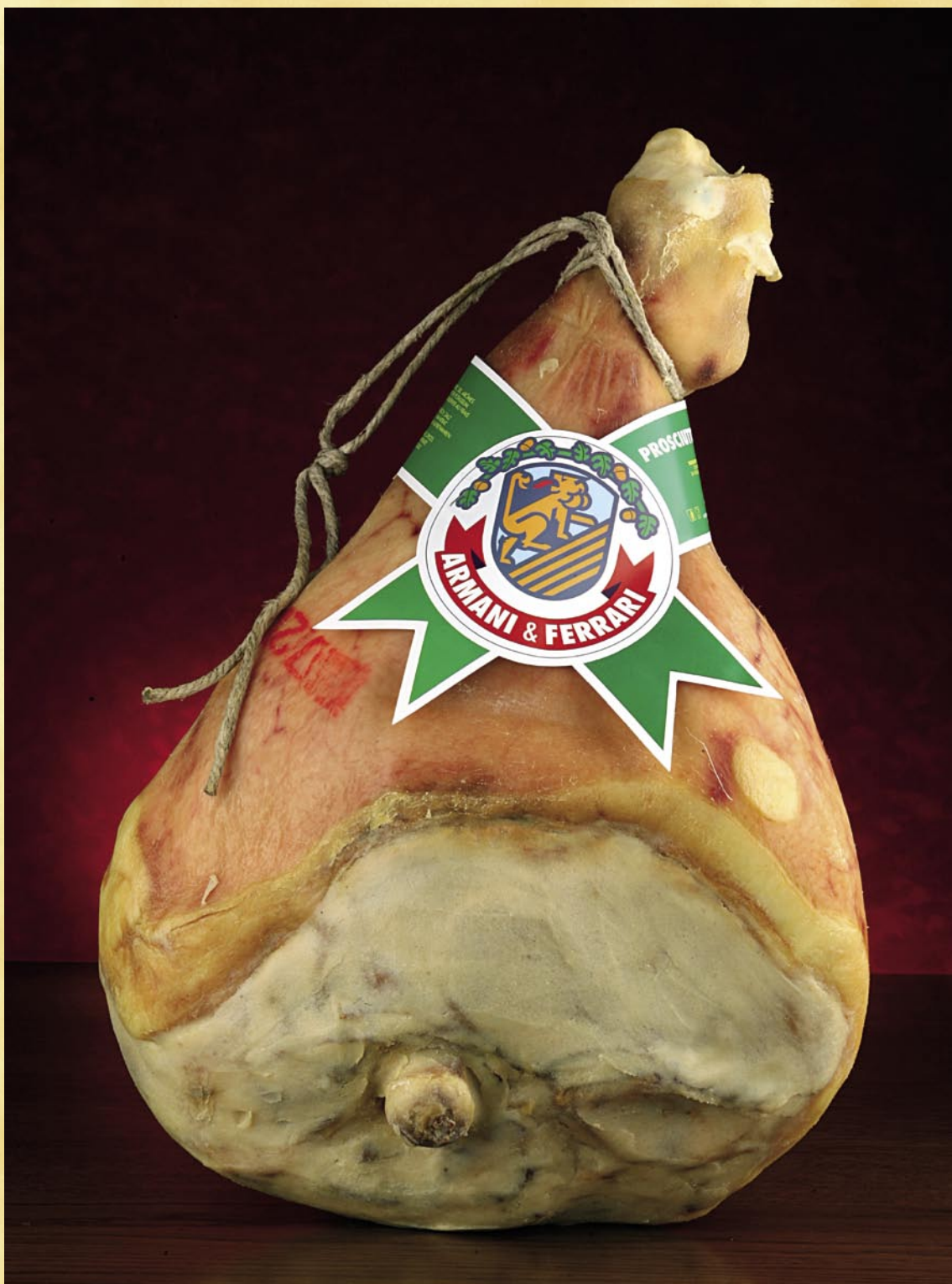


RAW HAM “ETICHETTA VERDE”

Raw ham on the bone of national pigs, cured for 14 months.



CURED HAM

on the bone

Ingredients: the best Italian pork and a modest quantity of marine salt				
Salting: manual	Size: Kg 9,5	Sugnatura: sugna bianca	Curing: minimum 390 days	Packaging: in protective paper
Best before: none; its consumption is re- commended within 24 months from the salting date	Cartoning: 2 pieces per carton	Carton dimensions: cm. 60b.x18h. 39p.	Storage temperature: +12°/+15°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