



- Most exquisite selection of Italian Parma Ham.
- Made from specialty breed of pigs born and raised according to strict guidelines.
- Available aged 18 and 20 months.
- Has a full-bodied, complex, savoury-sweet flavour.
- Naturally air cured from the Apennine Mountains in Italy with just the right amount of sea salt applied by highly experienced "salt masters".
- Boneless.
- Each ham is fire branded with the four-pointed Parma Crown, certifying it as authentic Prosciutto di Parma.



Prosciutto Boneless Parma 18 mths
8kg x 1 - TAN01



Prosciutto B/Less Parma Ham Hand Tied 20 mths
8kg x 1 - TAN02



BASILE IMPORTS
QUALITY IS OUR BUSINESS
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 POORAKA SA 5095
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 F 08 8262 9777

WESTERN AUSTRALIA
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 MALAGA WA 6090
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