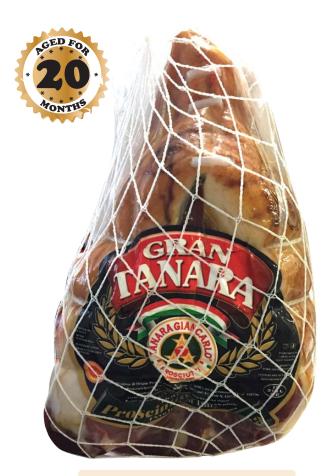


- Most exquisite selection of Italian Parma Ham.
- Made from specialty breed of pigs born and raised according to strict guidelines.
- Available aged 18 and 20 months.
- Has a full-bodied, complex, savoury-sweet flavour.
- Naturally air cured from the Apennine Mountains in Italy with just the right amount 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 B/Less Parma Ham Hand Tied 20 mths 8kg x 1 - TAN02



Prosciutto Boneless Parma 18 mths 8kg x 1 - TAN01