

PROSCIUTTO

di San Daniele

The flavor is delicate with a characteristic fragrance, a uniform pinkish/red color and a marbling of pure white fat. This is authentic prosciutto, made in the traditional way, from heavy pigs born, reared and fed according to exacting specifications.

From the municipality of San Daniele del Friuli, in the province of Udine.

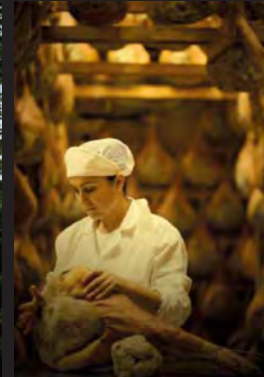


PERKINS

OUR PEOPLE DELIVER MORE®

Prosciutto di San Daniele

A Pig Thigh Can Only Become Prosciutto di San Daniele If It Fulfils Three Conditions.



First of all, the origin of the raw material. The thighs must come exclusively from pigs bred in ten regions of Northern Central Italy; Friuli Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Tuscany, Lazio, Abruzzo, Marche and Umbria.

Secondly, respect for the production method inherited from an ancient tradition. Since any form of freezing of the meat is forbidden, the fresh thighs must rapidly reach the small hill town of Friuli, to set in motion a production process that recreates the natural rhythm of the seasons, using sea salt, without the addition of chemical additives or preservatives.

Finally, the subsequent development must occur at San Daniele del Friuli. We could define this as maturation, but in fact this process is something more. Nature lends a hand. A vital element is the good air that prevails here, where the winds that descend from the Carnic Alps meet those coming from the Adriatic to an environment where humidity and temperature are regulated by the glacial land and the waters of the Tagliamento. But to truly understand Prosciutto di San Daniele, we must look at the history of the place and its people, who have always played their part in ensuring that authentic Prosciutto di San Daniele arrives on our tables.

Item#	Weight	Expiration	Pieces Per Carton
REFSDP16	Weight not less than 12 kg (bone in); end section (trotter) intact 7 Kg.	Max 1 year (covering intact)	1 PC.



For more information about Perkins foodservice products call 800-733-5708 or visit www.perkins1.com

PERKINS
OUR PEOPLE DELIVER MORE®