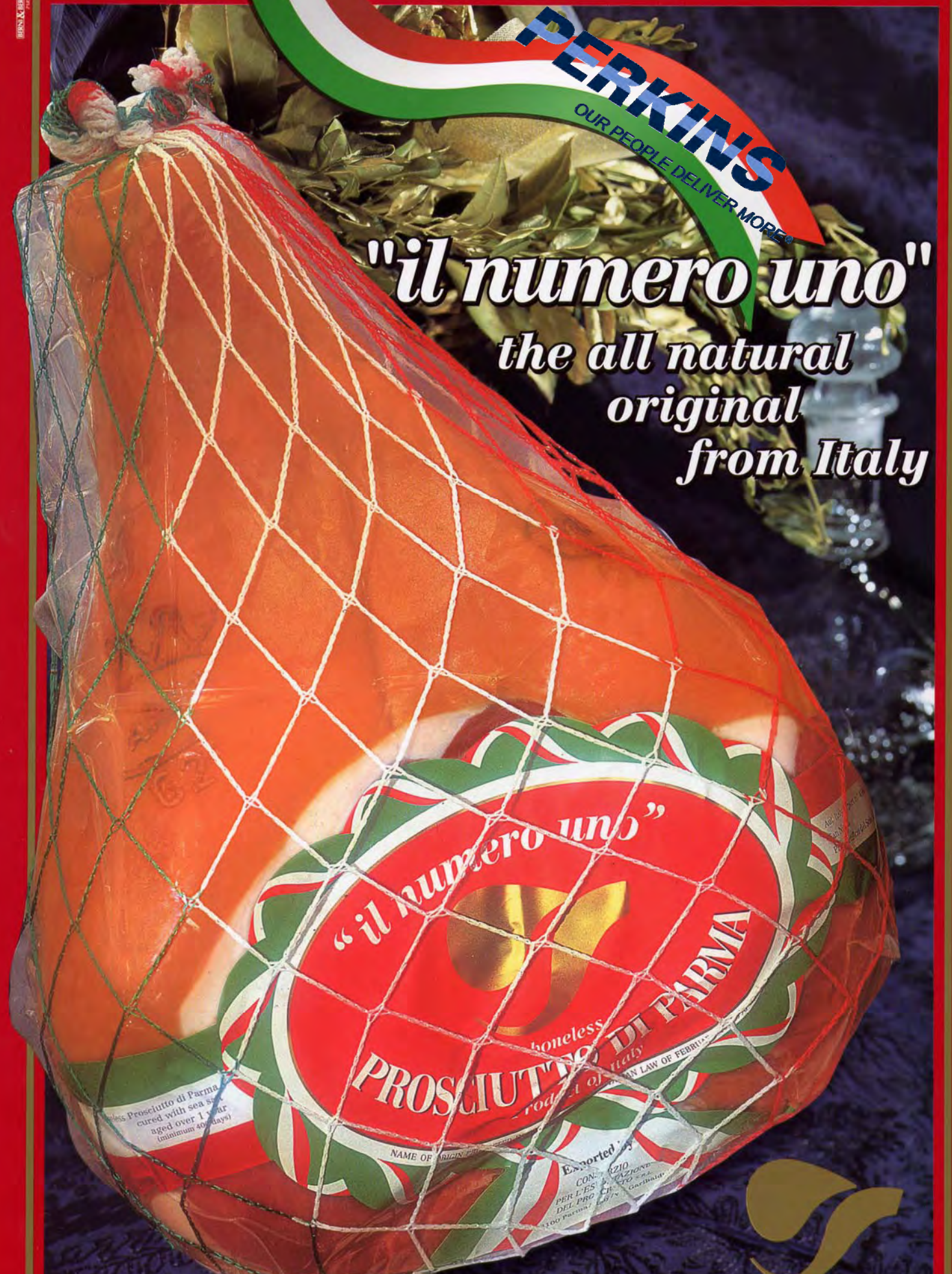


**PERKINS**  
OUR PEOPLE DELIVER MORE

**"il numero uno"**  
*the all natural  
original  
from Italy*



Prosciutto di Parma  
cured with sea salt  
aged over 1 year  
(minimum 400 days)

**"il numero uno"**  
**PROSCIUTTO DI PARMA**  
boneless  
Product of Italy  
BY THE LAW OF FERRARA

NAME OF ORIGIN  
Exported by  
CON. 4210  
PER L'ES. 4210  
DEL PRO. C. 4210  
1100 Parma, Italy

REFCIIIBA — Numero Uno — Ham Prosciutto di Parma 1/15# avg



We thank you for buying an original Parma Ham "il numero uno" brand.

Please verify the integrity of stamps and seals for your safety. Thank you for your preference.

② Take off the vacuum package and dry the ham using a cotton cloth.



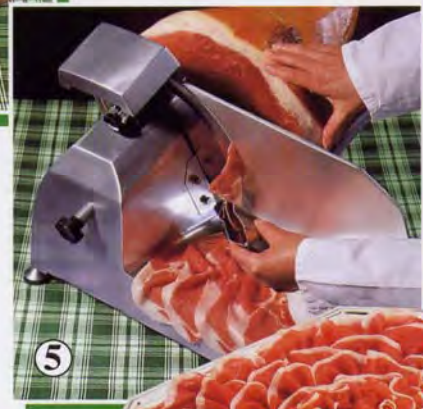
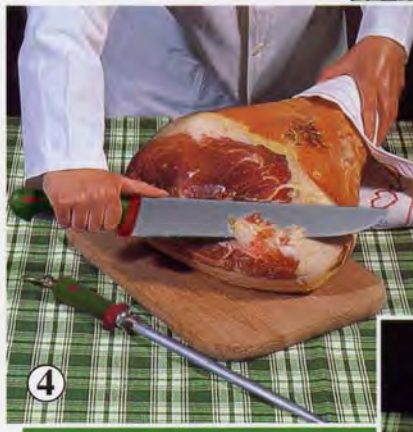
① Open the carton and you find a Parma Ham prepared and seasoned following the old tradition of our land's people.

③ Now remove part of the skin and the fat, using a big blade knife...



④ ...and do the same cleaning the front part. Please be very careful during these operations, to use knives is very dangerous and needs much attention.

⑤ The Parma Ham "il numero uno" brand is now ready to be sliced: verify the slicing machine is sharp, and then slice slowly (so the ham won't be warmed). After this operations, cover it and put the Parma Ham "il numero uno" brand inside the refrigerator at a temperature of +1/+2° C.



Now the Parma Ham "il numero uno" brand is ready to be tasted, it needn't to be cooked: admire its color and taste its fragrance, aroma and flavor: it's up to you decide why it represents an inimitable product.

