

CATALOGO PROSCIUTTO CRUDO
RAW HAM CATALOG





Monte-Carlo
FINE TASTE



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Italian Prosciutto di Parma PDO



Prosciutto di Parma PDO

Ref :PP01



Prosciutto di Parma PDO Bonless

Ref : PP02

Italian Prosciutto di Parma PDO



Prosciutto di Parma PDO
Ref : PP01



Prosciutto di Parma PDO Boneless
Ref : PP02

Italian Prosciutto San Daniele PDO



Prosciutto San Daniele PDO
Ref : PSD01



Prosciutto San Daniele PDO Boneless
Ref : PSD02

Spanish Jamon Iberico Bellota

Spanish Jamon Iberico Puro Bellota

Jamon Iberico Puro
Bellota

Seasoned 30 months

Ref : JIPB01



Jamon Iberico Bellota
Boneless

Seasoned 24 months

Ref : JIB01



Jamon Iberico Puro Bellota
Boneless

Seasoned 30 months

Ref : JIPB02



Jamon Iberico Bellota
Boneless

Seasoned 24 months

Ref : JIB02



Autorisations and certifications



Certification UNI EN ISO 9001:2008 – Certified Quality System



Global Standard for Food Safety Version 5 (Grade A)

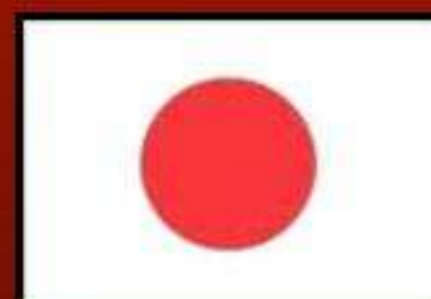


IFS International Food Standard Version 5 (Higher Level)

Authorised for export in



Brasil



Japan



South Korea

The Story

The company was founded in 2004 by a family which has been working in the food sector since 1950 as cheese producer and trader (Grana Padano and Parmigiano Reggiano).

Parma Ham production plant is located in (Parma, Italy). Ham is the result of a traditional, slow, careful and gentle production process taking place in a modern and technologically advanced environment.

Parma Ham is sold after an average 16/18 months of curing. The main distribution channels are Retail, upscale HoReCa, and those Mass Retailers and Purchasing Consortia extremely attentive to the high quality of the products.

In 2006 the family purchased a plant in San Daniele del Friuli where the typical "Prosciutto di San Daniele" (San Daniele Ham) is processed, cured and commercialized.

This small artisanal company has existed for three generations producing with great care San Daniele Ham. Also in this case the product is sold after an average 16/18 months of curing through the same distribution channels as Parma Ham, that is highly demanding and selected clients.

Lo stabilimento

- Parma Ham production plant is located in  (Parma, Italy). Ham is the result of a traditional, slow, careful and gentle production process taking place in a modern and technologically advanced environment.



- **Production capacity:**
- Prosciutto di Parma DOP 75.000 pieces
- San Daniele DOP 33.000 pieces

OUR PRODUCTION SYSTEM

The company has been always working with a great dedication to ensure a high quality level of its products thanks to careful selection of raw materials and severe controls throughout all the production process phases.

Our hams are highly appreciated for:

- ✓ the selection of the best meat;
- ✓ the traditional processing techniques in a unique microclimate context;
- ✓ the guarantee of preserving traditional flavors in a selected product.

Our production complies with the provisions of strict regulations set forth by Consorzio del Prosciutto di Parma and Consorzio del Prosciutto di San Daniele (Parma Ham and San Daniel ham consortia).

Production Process

- Here is a brief description of the main phases of Parma Ham production.
- 1. Selection and trimming of raw material
- 2. Salting
- 3. Resting
- 4. Final trimming – washing – drying
- 5. Initial curing – sugnatura (fat coating) – final curing
- 6. Testing and branding

1. Selection and trimming of raw material

Fresh legs come from certified suppliers (slaughterhouses) of the geographical areas acknowledged by the PDO (Protected designation of Origin) regulation. Each leg is inspected by skilled staff in order to check for the presence of any defect or non-conformity which would cause the return of the leg to the supplier. Trimming is also necessary – that is partial fat and skin removal to give a leg its characteristic “rounded” shape.

2. Salting

Salting is performed manually by a highly skilled operator and consists of two phases. The first one lasts for 7 days. At the end of this period the leg is de-salted and then salted once again with the dry sea salt (as in the first phase). 19 days after the first salting was performed, the salt is completely removed from the leg.

3. Resting

After the residuals of the salt being removed, Ham is stored for a period of 80 to 120 days in the so called 'resting cells'. During this phase Ham has to dry slowly to avoid an excessive dehydration of the surface. The aim of this phase is to allow the absorbed salt penetrate deeply and evenly into the muscular mass.

4. Final trimming, washing, and drying

Towards the end of the resting period the Ham undergoes a further trimming, when any projecting bones are being cut to give the Ham its typical shape. Then the Hams are washed to remove any salt crystals from the surface so that the skin looks clean and polished. Washing is followed by a drying phase to remove surface water residues. This phase is carried out through a gradual ventilation system in a duly prepared environment called 'dryer'.

5. Initial seasoning, sugnatura (fat coating) and final seasoning.

During the salting and the resting phases Ham remains in the cells at a temperature between +1 and +5°C. During the initial and the final curing Ham's drying continues at higher temperatures – from +15 up to +20°C during the last months. Around the 6th month from the beginning of the production process, the exposed meat of the leg is coated with 'sugna', a mixture of pork fat, rice flour, salt and ground pepper. This operation is carried out manually on each Ham in order to soften the surface muscular layers to prevent an excessively rapid drying and to allow a further gradual dehydration of the product core. 'Sugna' is not an ingredient but a coadjuvant, which is completely natural and preservative-free. After that Ham is placed in huge rooms which are characterized by the presence of the opposing windows which when open allow Ham to get dry slowly developing an intense aroma.

6. Testing and branding

At the end of the curing process Ham's quality is verified by means of an olfactory test. In this phase Ham is pierced in several points by a traditional tool called 'tasto', which is able to absorb the internal flavours of the product. Ham is smelt by the skilled experts which are able to identify and assess the product aromatic characteristics and hence the correct production process as well as the typical sweetness of the Ham. Hams are branded after reaching 12 months for Parma Ham and 13 months for San Daniele Ham. Based on the product characteristics and the client's requirements the curing can last for a longer period, up to 20/24 months from the beginning of the production process.