

# Prosciutto Toscano PDO





GRUPPO ALIMENTARE  
**VALTIBERINO**



Prosciutto Toscano is one of the pillars of Tuscan cuisine.

The art of preserving pork in the Tuscany region had its consolidation in the Middle Ages. Read about the slaughter of pigs and the preservation of his flesh were already present at the time of Charlemagne. Prosciutto Toscano was born from an ancient tradition of Tuscan peasants, who, in the winter period, slaughtered the fattened pig with passion for one year, transforming it into sausages intended for home consumption. This became almost a party, where, genuineness, taste and flavor, reached levels of excellence.

It is around the fifteenth century, at the time of the Medici, that the production of Prosciutto Toscano is regulated with provisions concerning the whole production process. Officers were Grascia to ensure that the laws were respected. Calls were prepared on breeding (had to take place in established places, arranged by Officers of Grascia), slaughter, sale and production of dried meat that was to take place with the consent (license) of the same officers Grascia.

*Prosciutto  
History*



The shopkeepers kept quadernucci where jotted down all the movements of meat purchased and then become dry. Until the second half of the '700 slaughter could occur in certain places and at certain times; He remembers how the brothers Giuseppe and Pasquino Morini were fined 20 crowns apiece for having slaughtered without authorization (1768). There were also “licenses” to export the product, which could be traded.

Tuscan pig farming, once mainly oriented towards the production of piglets for fattening elsewhere, it is then converted to the closed-loop regarding the need to work more and more quantity of meat required by the proliferation of regional processing centers. Therefore, from a strictly family production, which often used to fatten the system grazing land, it moved to larger farms and processing centers and small handicraft industry that, according to ancient techniques, have maintained the peculiarities of the product. Farms were distributed almost throughout the region, but with greater concentration in areas of higher cereal production such as

the Val di Chiana, the Casentino, Mugello, Valdarno upper and lower, the Chianti, the Val d'Elsa, Val d'Elva, and, consequently, there arose also the processing center.

In order to preserve this cultural and gastronomic heritage, manufacturers have seen fit to establish, in a product specification, the production method to be followed to obtain a unique product with specific characteristics. With this purpose in 1990 it was formed the Consorzio del Prosciutto Toscano which now comprises 20 Tuscan companies which, in addition to defining the product specification, they deemed appropriate and necessary to ask the European Union Community recognition of the Protected Designation of Origin (PDO). The current production of Prosciutto Toscano PDO is 400,000 units/year.

Nowadays, the quality of PDO is guaranteed by the “Consorzio del Prosciutto Toscano”, that stamps only the best hams with its mark of the tuscan region, under the I.F.C.Q. inspectors' control.



“Prosciutto Toscano PDO” processing, follows the stages of nature; each processing stage is performed by re-creating the climatic conditions of each period of the year in our maturation cells/rooms, according to the ancient Tuscan pig-farming tradition and thus making our product available to consumers all over the year. The production starts in December – January with the salting process and ends a year later, when our ham is ready in all its taste and flavor.

#### SELECTION PROCESS

Before processing fresh hind legs an accurate selection take place, only those legs that meet the requirements set forth in the Set of Rules and possessing all suitable characteristics to ensure a high quality product will be chosen. Then legs are trimmed, before salting, in order to give the ham a typical round shape of meat, not exceeding 8 cm protruding from the head of the femur. During this operation, part of the fat and rind are removed by making a typical “V” cut in order to favor salt and spice absorption.

#### SALTING PROCESS

Legs are dry salted by using salt, pepper, bay leaf, rosemary, juniper berries, garlic and other typical aromas of the territory of origin. The uses of preserving and additive components are not allowed. The hind legs are then placed to age in a cell at a temperature of 2-4° C for about 3-4 weeks. This stage takes place in the months of December or January, when the climate is dry and cold.

#### PRE-AGEING PROCESS

Hind legs are hanged to age in special ageing premises and under controlled temperature for about 3 months, thus recreating the climatic conditions you can find between February and March: a humid, cold and windy time of the year. Changes in temperature and humidity lead to a progressive dehydration and aging of the product.

#### SMEARING PROCESS

In the subsequent step, which mirrors the climate of April and June, when air is drier, hams are checked in order to be smeared. To protect hams, we caress and cover them with smear, a paste of pure ground fat pork enriche with rice flour, salt and pepper: a completely natural compound. This processing stage protects hams from an excessive dehydration and maintains their delicacy, allowing a proper ageing.

#### CURING PROCESS

The curing stage is carried out in special rooms with optimum temperature and humidity conditions. Here the hams mature slowly and develop all the peculiar fragrances and tastes of the “Prosciutto Toscano PDO”.

#### SPIKING – FIRE BRANDING PROCESS

After a long curing process (at least 11 months), the product will be submitted to the humidity and salt analysis. If all the results for the different parameters are correct, hams will be checked one month later with the spiking test, in order to verify the olfactory characteristics by introducing a horse bone, needle-shaped, in different points of the ham meat; this operation allows us to identify possible product defects. Once this test is passed, the ham is fire-branded and ready to be sold. Everything is done according to tradition all over the year, production sites work in continuous operating cycle, but each ham stays in a specific cell for as many days as required by a proven tradition that has always lead to excellent results and which does not require any pointless change.





Prosciutto Toscano perfect match with the typical Tuscan bread, whose main feature is the absence of salt.

This lack, according to historic Tuscan tradition, comes from the consequences of the struggles between Pisa and Florence, which soured in the twelfth century, and which led the Maritime Republic of Pisa to capture the salt trade inward.

In response, the Florentines decided to make bread without salt and use salt at their disposal to keep food and processing hams.

Dante himself, two hundred years later in the Divine Comedy, wrote to himself in the famous phrase of Paradise that testifies to this tradition:

*"Tu proverai come sa di sale lo pane altrui"  
(Thou shalt prove how salt the bread of others).*





## Characteristics

- 100% natural product
- No preservatives added
- Long curing min. 400 days
- Unique tasting flavor

Prosciutto Toscano PDO  
Boneless  
*Pear shape*



Prosciutto Toscano PDO  
Boneless  
*Regular pressed*



Prosciutto Toscano PDO  
Bone-in





A typical “Prosciutto Toscano PDO” tasting starts with the cutting: the best and traditional way to taste its flavour and the fragrance is to hand-cut it, since a cold knife blade helps preserving all its flavours.

Procedure:

- Secure the ham in the vise.
- Remove the required rind, pepper and lard with a short blade scalping knife, starting from the fiocco (the leanest part of ham) or fesa (the thickest part of a pig hind leg)
- Start cutting by using a thin blade knife moving horizontally, outward, and checking the slice thickness.

*Hand-cut process*



A slicer is mainly used when cutting a boneless ham or portions, since it allows a better control and uniformity of the slice thickness. Procedure:

- Remove the ham from its vacuum pack and dry it with paper or a clean dishtowel.
- Remove the required rind portion from the cut side.
- Place the ham on the slicer with the fat side upward.
- It is recommended to cut the product when refrigerated in order to obtain a clean cut of slices.

*Slicer cut process*



PRODUCT DATA SHEET **SP-PRO PDO Toscano ham vacuum-packed**

COMMERCIAL NAME	<b>Toscano PDO ham BONELESS</b>																								
SELLING NAME	Toscano pdo ham BONELESS																								
PRODUCTION NAME	Dry-cured domestic PDO ham, deboned, knife cleaned, vacuum-packed regular pressed or pear-shape (PDO: Protected Designation of Origin, EC Regulation no. 1263/96 certified by a Control Body authorized by the Competent Ministry - ITALY)																								
INGREDIENTS	Pork's leg, salt, garlic, pepper.																								
AGING	minimum 400 days																								
WEIGHT	from 14,3 lb to 18,7 lb																								
LABELLING METHOD	Branding of the fresh ham showing: production date (dd/mm/yy), EC stamp. Branding on the aged ham with: logo of the PDO Toscano Prosciutto Consortium and number given the production plant by the Consortium. On the vacuum-packed product, the following are applied: - a commercial label stating: the logo of the Toscano PDO Prosciutto Consortium, the ministerial PDO logo and the relative EC regulation, the list of ingredients, the headquarters of the plant of production, mode of consumption and conservation, - a second label affixed by the boner, bearing: the EC stamp of the boning plant, the expiry date of the vacuum-pack and the batch number.																								
METHOD OF CONSUMPTION	vacuum-packed product: remove the packaging																								
SHELF LIFE	12 months from the date of vacuum-packing																								
STORAGE CONDITIONS	Keep refrigerated at a temperate less 10° C.																								
INTERNAL CODE	11011291																								
EAN CODE	2 248865																								
GTIN-13 (CONSUMER UNIT)	80 3304003 002 9																								
PACKAGE	vacuum-packed																								
PACKING	boxes with 1 pes.																								
BOX DIMENSIONS	417 x 315 x 122 mm																								
BOXES PER LAYER	8																								
LAYERS PER PALLET	14																								
TOTAL PALLET HEIGHT	160 cm including pallet																								
PALLET DIMENSIONS	100 x 120 mm																								
TRANSPORT	refrigerated																								
ORGANOLEPTIC CHARACTERISTICS	appearance when cut: intense red flesh, with little inter- and extra-muscular fat; pure white subcutaneous fat with light pink veining, solid, without disconnect lines between the layers and well attached to the underlying muscle surface aroma and flavour: a perfect balance between salting and aging times and the weight of the ham creates a fragrant aroma as a result of the traditional methods of curing and ageing																								
MICROBIOLOGICAL CHARACTERISTICS	E.Coli <1 x 10 <sup>6</sup> Sulphite-reducing anaerobes <1 x 10 Clostridium perf. <1 x 10 Staphylococcus coag. positive <5 x 10 <sup>6</sup> Listeria monoc. absent in 25 g Salmonella spp. absent in 25 g																								
NUTRITIONAL FACTS (% values per 100 g of product)	<table> <tr> <td>Energy value</td> <td>Kcal</td> <td>274</td> </tr> <tr> <td>Proteins</td> <td>g</td> <td>26.9</td> </tr> <tr> <td>Lipids</td> <td>g</td> <td>12.9</td> </tr> <tr> <td>Saturated fatty acids</td> <td>g</td> <td>4.44</td> </tr> <tr> <td>Monounsaturated fatty acids</td> <td>g</td> <td>6.03</td> </tr> <tr> <td>Polysaturated fatty acids</td> <td>g</td> <td>1.66</td> </tr> <tr> <td>Cholesterol</td> <td>g</td> <td>66</td> </tr> <tr> <td>Water</td> <td>g</td> <td>53</td> </tr> </table>	Energy value	Kcal	274	Proteins	g	26.9	Lipids	g	12.9	Saturated fatty acids	g	4.44	Monounsaturated fatty acids	g	6.03	Polysaturated fatty acids	g	1.66	Cholesterol	g	66	Water	g	53
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PREPARED BY: **RAQ**

APPROVED BY: **RAQ**



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