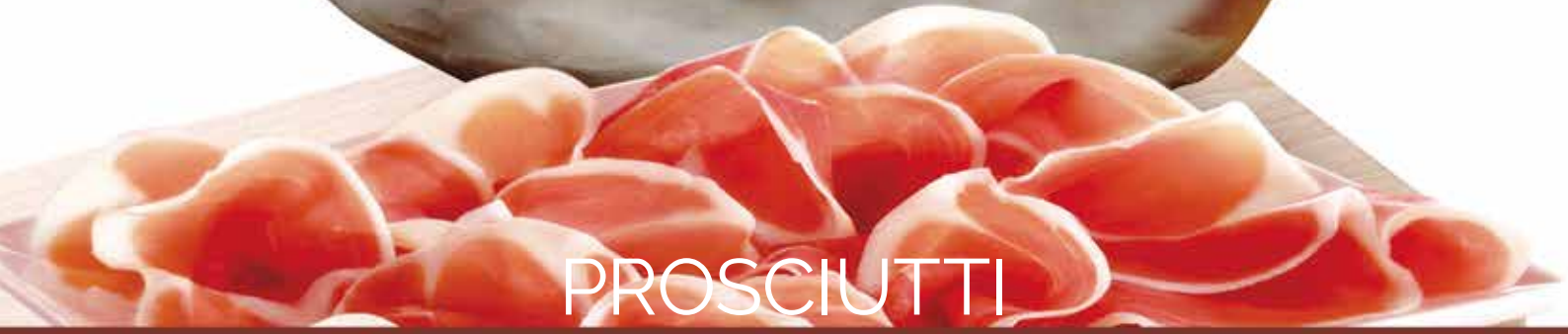


LA
BADIA



PROSCIUTTI

GRUPPO ALIMENTARE VALTIBERINO



The ham factory "*La Badia*" is located in the heart of the production area protected by the Consortium of Prosciutto di Parma, a well-known and established trademark around the world. A production factory characterised by a highly advanced technology that allows to harmonize the automation of the entire production with the wisdom of the work of each individual operator. The excellence of our products comes from the particular microclimate that welcomes them and from the long and inimitable experience.

All our production is 100% Italian, 100% natural, with the addition of a single ingredient that we use "cum grano salis" to guarantee the correct conservation of each individual product: sea salt used with extreme sparing. "*La Badia*" hams are products with an assured and guaranteed quality.

From the careful selection of ingredients and meats, to the processing that women and men of "*La Badia*" with professionalism, passion and experience guarantee on a daily basis, all the necessary moments that allow the curing of up to 24 months are respected.

The excellence of the products is also achieved thanks to the high quality of the processes that "*La Badia*" entrusts to a variety of checks and sophisticated electronic systems that ensure complete and constant monitoring of the condition of the processing environment and the products.

This advanced production system, enriched with the typical skills of the "norcini" (pork butchers), makes "*La Badia*" a brand synonymous with quality, excellence and respect for tradition. "*La Badia*" also offers an efficient, wide and punctual distribution network, able to deliver intact to the Italian and international consumer, the authenticity typical of the Parma tradition.

All our products are created with
**exclusively natural ingredients,
without the addition of preservatives.**



Prosciutto di Parma DOP



PRODUCT NAME	PROSCIUTTO DI PARMA PDO WITH BONE	PROSCIUTTO DI PARMA PDO DEBONED AND VACUUM-SEALED "PRESSED"	PROSCIUTTO DI PARMA PDO DEBONED AND VACUUM-SEALED "ADDOBBO" (TO HANG)
PRODUCT DESCRIPTION	The fresh thighs used for the production of Prosciutto di Parma must come, in compliance with the protection law no. 26 of 13 February 1990 and Reg. EC 1107/96 from pigs born and reared in farms located in the following Italian regions: Piedmont, Friuli Venezia Giulia, Lombardy, Emilia Romagna, Veneto, Molise, Umbria, Tuscany, Marche, Abruzzo and Lazio. Pig characteristics: age of not less than 9 months - average weight per batch between 110.1 kg and 168.0 kg.		
IDENTIFICATION MARK	IT 613 L EC		
INGREDIENTS	Pork thigh and sea salt		
ADDITIVES	Absent. Only sea salt (sodium chloride) is allowed		
PRESERVATION AND DMD	Store in a cool dry place Time: unlimited from a health point of view; even beyond 24 months depending on the weight from an organoleptic point	Temp. < +10°C. Time (suggested): 6 months max; After opening, store at a temperature between 1° and 6°C, keeping the muscular part covered to avoid oxidation and encrustation; Time (suggested): max 1 month	
CURING TIME	18 months	16 months	
PRODUCT CODE	PCO18	PDP_16	PDP16PMC
WEIGHT	7.00 - 12.50 Kg	7.00 - 9.50 Kg	
PRIMARY PACKAGING	Cardboard box	Plastic bag	
NUMBER OF PIECES PER BOX	2		
DIMENSIONS OF THE BOX (mm)	560 x 390 x 245 (L x W x H)		
PALLET SIZE (mm)	80 x 120 x 135 (L X W X H)		
BOXES PER PALLET	20		
BOXES PER LAYER	4		
LAYERS PER PALLET	5		
PALLET NET WEIGHT (KG)	21		
BOX NET WEIGHT (KG)	0.891		

AVERAGE NUTRITIONAL VALUES per 100 g of product	Energy	1113 kJ / 267 kcal
	Fat	g 18
	of which saturated fatty acids	g 6,1
	Carbohydrate	g < 0,5
	of which sugars	g 0
	Proteins	g 26
	Salt	g 4.4

What is Prosciutto di Parma?

It is the attention to detail and the stages of curing.

It is the passion for an ancient work made of ancient traditions and handed down from generation to generation.

It is the balance of the scents and flavours of a rich and generous land.

It is the quality and attention in the choice of raw materials used.

These elements make Prosciutto di Parma one of the most representative products of Made in Italy and the most appreciated and well-known in the world.

Prosciutto di Parma DOP Exquisitus 18 months



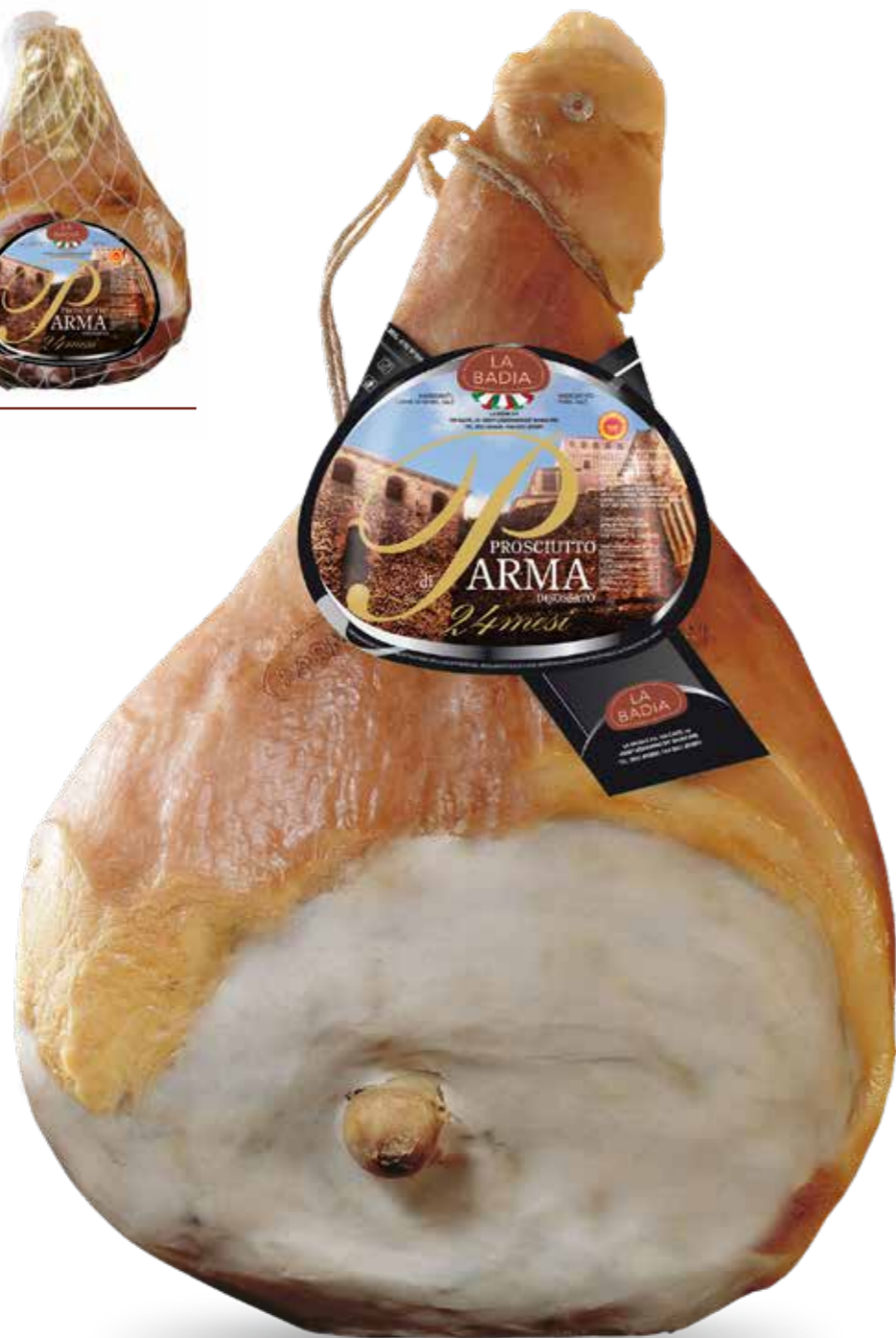
PRODUCT NAME	PROSCIUTTO DI PARMA PDO WITH BONE	PROSCIUTTO DI PARMA PDO DEBONED AND VACUUM-SEALED "PRESSED"	PROSCIUTTO DI PARMA PDO DEBONED AND VACUUM-SEALED "ADDOBBO" (TO HANG)
PRODUCT DESCRIPTION	The fresh thighs used for the production of Prosciutto di Parma must come, in compliance with the protection law no. 26 of 13 February 1990 and Reg. EC 1107/96 from pigs born and reared in farms located in the following Italian regions: Piedmont, Friuli Venezia Giulia, Lombardy, Emilia Romagna, Veneto, Molise, Umbria, Tuscany, Marche, Abruzzo and Lazio. Pig characteristics: age of not less than 9 months - average weight per batch between 110.1 kg and 168.0 kg.		
IDENTIFICATION MARK	IT 613 L EC		
INGREDIENTS	Pork thigh and sea salt		
ADDITIVES	Absent. Only sea salt (sodium chloride) is allowed		
PRESERVATION AND DMD	Store in a cool dry place Time: unlimited from a health point of view; even beyond 24 months depending on the weight from an organoleptic point of view. We recommend 14 months from the end of curing.	Temp. < +10°C. Time (suggested): 6 months max; After opening, store at a temperature between 1° and 6°C, keeping the muscular part covered to avoid oxidation and encrustation; Time (suggested): max 1 month	
CURING TIME	18 months	18 months	24 months
PRODUCT CODE	PC018	PDP_16	PDP24P
WEIGHT	7.00 - 12.50 Kg	7.00 - 9.50 Kg	
PRIMARY PACKAGING	Cardboard box	Plastic bag	
NUMBER OF PIECES PER BOX	2		
DIMENSIONS OF THE BOX (mm)	560 x 390 x 245 (L x W x H)		
PALLET SIZE (mm)	80 x 120 x 135 (L X W X H)		
BOXES PER PALLET	20		
BOXES PER LAYER	4		
LAYERS PER PALLET	5		
PALLET NET WEIGHT (KG)	21		
BOX NET WEIGHT (KG)	0.8g1		

AVERAGE NUTRITIONAL VALUES per 100 g of product	Energy	1113 kJ/ 267 kcal
	Fat	18 g
	of which saturated fatty acids	6.1 g
	Carbohydrate	< 0.5 g
	of which sugars	0 g
	Proteins	26 g
	Salt	4.4 g

Prosciutto di Parma (from the Latin perexsuctum, literally dried) is a good, healthy and genuine product. We have always used no preservatives, or additives and the result is a tasty and completely natural product. Two other ingredients are added to the pork thigh and salt: the dry and delicate weather and wind of the scented Parma hills.

The uniqueness of this territory – an extremely limited area of the province of Parma – is precisely that of having the ideal climatic conditions for the natural curing, which will give that unmistakable sweetness and taste to the Prosciutto di Parma. An extremely controlled PDO product, bound to a long and rigid production process that ends with a careful examination and with the ducal crown permanently marked onto the product.

Prosciutto di Parma DOP 24 months



The ducal crown imprinted with fire is the unmistakable sign that distinguishes it; an offer of guarantee and safety for the consumer, which certifies the absolute excellence and authenticity of the product.

Prosciutto di Parma follows a strict set of regulations that the Consortium has imposed on the producers to regulate all the processing phases according to a precise methodology in full respect of tradition: Isolation, Cooling, Trimming, Salting, Rest, Washing-Drying, Pre-seasoning-Grooming, Sugnaturo (lard covering), Curing, Checking-Monitoring, Marking.

PRODUCT NAME	PROSCIUTTO DI PARMA PDO WITH BONE	PROSCIUTTO DI PARMA PDO DEBONED AND VACUUM-SEALED "PRESSED"	PROSCIUTTO DI PARMA PDO DEBONED AND VACUUM-SEALED "ADDOBBO" (TO HANG)
PRODUCT DESCRIPTION	The fresh thighs used for the production of Prosciutto di Parma must come, in compliance with the protection law no. 26 of 13 February 1990 and Reg. EC 1107/96 from pigs born and reared in farms located in the following Italian regions: Piedmont, Friuli Venezia Giulia, Lombardy, Emilia Romagna, Veneto, Molise, Umbria, Tuscany, Marche, Abruzzo and Lazio. Pig characteristics: age of not less than 9 months - average weight per batch between 110.1 kg and 168.0 kg.		
IDENTIFICATION MARK	IT 613 L EC		
INGREDIENTS	Pork thigh and sea salt		
ADDITIVES	Absent. Only sea salt (sodium chloride) is allowed		
PRESERVATION AND DMD	Conservare in luogo fresco e asciutto. Tempo: illimitato dal punto di vista sanitario; anche oltre i 24 mesi a seconda del peso dal punto di vista organolettico. Raccomandiamo 12 mesi da fine stagionatura.	Temp. < +10°C. Time (suggested): 6 months max; After opening, store at a temperature between 1° and 6°C, keeping the muscular part covered to avoid oxidation and encrustation; Time (suggested): max 1 month	Temp. < +10°C. Time (suggested): 6 months max; After opening, store at a temperature between 1° and 6°C, keeping the muscular part covered to avoid oxidation and encrustation; Time (suggested): max 1 month
CURING TIME	24 mesi.		
PRODUCT CODE	PCO24	PDP24P	
WEIGHT	7,00 - 12,50 Kg	7,00 - 9,50 Kg	
PRIMARY PACKAGING	Cardboard box	Plastic bag	
SECONDARY PACKAGING		Cardboard box	
NUMBER OF PIECES PER BOX	2		
DIMENSIONS OF THE BOX (mm)	560 x 390 x 245 (L x W x H)		
PALLET SIZE (mm)	80 x 120 x 135 (L X W X H)		
BOXES PER PALLET	20		
BOXES PER LAYER	4		
LAYERS PER PALLET	5		
PALLET NET WEIGHT (KG)	21		
BOX NET WEIGHT (KG)	0.891		

AVERAGE NUTRITIONAL VALUES per 100 g of product		
Energy		1113 kJ / 267 kcal
Fat		g 18
of which saturated fatty acids		g 6,1
Carbohydrate		g < 0,5
of which sugars		g 0
Proteins		g 26
Salt		g 4,4

Culatta Emilia



PRODUCT NAME	CULATTA EMILIA	
PRODUCT DESCRIPTION	The deboned pork leg is used to make the product, from which the less valuable meat is removed, which will be used to obtain another type of product, called a "Fiocchetto". The remaining part with a rind corresponding to the bundle of the posterior crural muscles, more tender and precious, which is trimmed with care and shaped. The production area extends to the administrative territory of the Provinces of Piacenza, Parma and Reggio Emilia. The thighs come from pigs reared, slaughtered and dissected in Italy. The Culatta Emilia has the characteristic "pear" shape. The curing can be carried out with or without the bone	CURED VACUUM CULATTA EMILIA, WITHOUT THE BONE, PEELED WITH A KNIFE The deboned pork leg is used to make the product, from which the less valuable meat is removed, which will be used to obtain another type of product, called a "Fiocchetto". The remaining part with a rind corresponding to the bundle of the posterior crural muscles, more tender and precious, which is trimmed with care and shaped. The product is deprived of the bone and rinds
IDENTIFICATION MARK	IT 613 L CE	
INGREDIENTS	Pork culatta, salt.	
ADDITIVES	Absent.	
PRESERVATION AND DMD	Store in a cool dry place Time: 12 months from delivery is recommended.	Storage temperature < 10°C. After opening, store at a refrigeration temperature of 0 to +4°C. Time: 180 days From packaging date.
CURING TIME	Minimum 12 months	Minimum 14 months
PRODUCT CODE	CULATTA EMILIA	CULATTA EMILIA SV
WEIGHT	> 5 - ≤ 6,5 Kg	approx 4.5-5.5 Kg
PRIMARY PACKAGING	Cardboard box	Vacuum bag
SECONDARY PACKAGING	-	Cardboard box
NUMBER OF PIECES PER BOX	3	
DIMENSIONS OF THE BOX (mm)	400 x 400 x 200 (L x P x H)	245 x 560 x 390 (L x P x H)
NET WEIGHT OF THE BOX (kg)	0.685	0.891
PALLET SIZE (mm)	80 x 120 x 14 (L X P X H)	
BOXES PER PALLET	36	20
BOXES PER LAYER	6	4
LAYERS PER PALLET	6	5
PALLET NET WEIGHT (KG)	21	

AVERAGE NUTRITIONAL VALUES per 100 g of product	Energy	1236 kJ / 297 kcal
	Fat	g 21
	of whic saturated fatty acids	g 8
	Carbohydrate	g 0
	of which sugars	g 0
	Proteins	g 27
	Salt	g 3,8

Perhaps not everyone knows that the "Culatta Emilia" Collective Brand was born as a distinctive sign to give prestige to a sausage produced and marketed already for years and obtained from the most noble part of the raw, from which the classic Culatello is also born.

Today the "Culatta Emilia" brand is registered and appreciated in Italy, Europe and around the world. It is a guarantee of quality and a production process that follows a strict specification that provides a guarantee on the raw material, no preservatives and a curing of at least 12 months. At the end of the curing, the final weight of the Culatta is also fundamental and can not be less than 3,8 kg without the bone and 4,5 kg with the bone.

Easy to slice and with very little waste, from the very first slice the Culatta Emilia stimulates the sense of smell and taste buds thanks to its irresistible aroma and a taste in perfect balance between sweetness and sophistication.

Fiocco di Prosciutto

100% NATURALE
SENZA CONSERVANTI



PRODUCT NAME	FIOCO DI PROSCIUTTO WITH RIND
PRODUCT DESCRIPTION	The Fiocco di Prosciutto comes from the same pig thigh born, raised, slaughtered and prepared in Italy, from which the Culatta Emilia also comes. It is the smallest meat piece on the side of the femur. After trimming, dry salting with spices takes place. After an initial resting phase in an elastic net, we proceed to the traditional binding, which gives the typical oval appearance. This is followed by the slow curing that lasts for at least six months in humid and cool places.
IDENTIFICATION MARK	IT 613 L CE
INGREDIENTS	Pork meat, salt.
ADDITIVES	Absent.
PRESERVATION AND DMD	Store in a cool dry place Minimum shelf life: 12 months from packaging date.
CURING TIME	Minimum 8 months
PRODUCT CODE	FIOCCHETTO
WEIGHT	2.00 - 3.2 Kg
PRIMARY PACKAGING	Cardboard box
NUMBER OF PIECES PER BOX	2
DIMENSIONS OF THE BOX (mm)	200 x 400 x 200 (L x P x H)
BOX NET WEIGHT (kg)	0,320
PALLET SIZE (mm)	80 x 120 x 14 (L X P X H)
BOXES PER PALLET	72
BOXES PER LAYER	12
LAYERS PER PALLET	6
PALLET NET WEIGHT (KG)	21

AVERAGE NUTRITIONAL VALUES per 100 g of product	Energy	1524 kJ / 367 kcal
	Fat	g 22
	of which saturated fatty acids	g 9
	Carbohydrate	g < 0,5
	of which sugars	g < 0,05
	Proteins	g 26
	Salt	g 4,82

Prosciutto del Frate Norcino



PRODUCT NAME	PROSCIUTTO NAZIONALE WITH BONE	PROSCIUTTO NAZIONALE DEBONED AND VACUUM-SEALED
TRADE NAME	Prosciutto del Frate Norcino	
PRODUCT DESCRIPTION	The fresh thighs used for the production of Prosciutto Nazionale come from pigs born, raised and slaughtered in Italy.	
PACKER IDENTIFICATION MARK		
INGREDIENTS	Pork thigh and salt	
ALLERGENS	None .	
PRESERVATION AND DMD	Store in a cool dry place Minimum shelf life: 12 months from packaging date.	Storage temperature < 10°C. DMD 180 from the vacuum packaging date.
CURING TIME	Minimum 12 months	
PRODUCT CODE	SMO	SMPP SM_P
WEIGHT	7,00 – 11,00 Kg	6,00 – 8,00 Kg
PRIMARY PACKAGING	Cardboard box	Polyethylene bag
SECONDARY PACKAGING	-	Cardboard box
NUMBER OF PIECES PER BOX	2	
BOX DIMENSIONS (mm)	560 x 390 x 245 (L x P x H)	
BOX NET WEIGHT (kg)	0.891	
PALLET (mm)	80 x 120 x 140 (L X W X H)	
BOXES PER PALLET	20	
BOXES PER LAYER	4	
LAYERS PER PALLET	5	
PALLET NET WEIGHT (KG)	21	

AVERAGE NUTRITIONAL VALUES per 100 g of product	Energy	1303 kJ / 314 kcal
	Fat	g 24
	of whic saturated fatty acids	g 9
	Carbohydrate	g < 0.5
	of which sugars	g 0
	Proteins	g 24
	Salt	g 3.8

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