

TECHNICAL SPECIFICATIONS OF PARMA HAM

RAW MATERIAL.

The fresh legs used for the production of Parma Ham, in compliance with protection law n° 26 of 13 February 1990 and with EC Reg. 1107/96, must come from pigs born and reared in farms situated in the eleven regions of central and northern Italy provided for by the aforesaid law: Piedmont, Lombardy, Emilia Romagna, Veneto, Friuli, Molise, Umbria, Tuscany, Marches, Abruzzo and Lazio.

CHARACTERISTICS OF THE PIGS.

- No less than nine months of age
- Average weight of 160 kg plus or minus 10%

CHARACTERISTICS OF THE FRESH LEG (manufacturing requirements D.M. (*Italian Ministerial Decree*) no. 253/93 art. 2)

- Iodine number no higher than 70
- Linoleic acid content no higher than 15%
- Fat layer between 15 and 30 mm.
- Minimum weight of fresh leg: 10 kg.

MANUFACTURING PROCESS.

Phases:

Reception; selection; isolation; salting; resting; washing; drying; pre-curing; curing. If required: deboning, slicing - packaging.

Additives:

None. Only the use of salt is allowed (sodium chloride).

CHARACTERISTICS OF THE FINISHED PRODUCT.

Weight: no less than 7 kg

Minimum curing time: 12 months

Colour: red-pink interpolated with the pure white of the fat marbling.

Aroma: characteristic.

Analytical parameters (according to the law):

- moisture from 59% to 64%
- salt from 4.5% to 6.9%
- proteolysis index from 24 to 31.

Other parameters (average): Aw \leq 0.92; protein 22.75% (on ham as is) 27.53% (on defatted ham); fat 21.01% (on ham as is) 3.8% (on defatted ham); caloric value 280 Kcal (on ham as is) 140 Kcal (on defatted ham); vitamins (expressed in mg per 100 grams of product): B1 (1.77), B2 (0.20), B6 (0.50), PP (5.50).

Shelf life of ham with bone (suggested): Temp. 14 - 18°C. RH 55 -65%. Time: unlimited from the health point of view; even over 24 months according to weight from the organoleptic point of view.

Shelf life of deboned ham (covering intact): Temp. 1 - 10°C. Time (suggested): 6 months max.

Shelf life of deboned ham (not packaged): Temp. 1 - 6°C keeping the muscle part covered to avoid oxidation and incrustation.
Time (suggested): 1 month max.

Shelf life of ready-sliced/ready-packaged ham: Temp. 1 - 7°C. Max time 90 days.

Product recognition: five-pointed ducal crown, with the word PARMA written in it, fire branded onto the skin in at least two places, on the left and right sides of the surface that includes the uncovered muscle surface. In the ham with bone, the metal seal, bearing the process start date, can be seen on the upper part (shank). Ready-sliced/ready-packaged Parma ham can be recognized by the black triangle placed in the upper left area of the package, showing the ducal crown and the words required by law in gold.