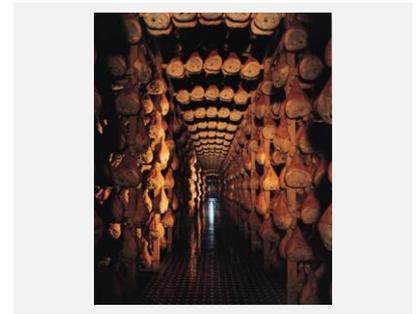


**Name** Prosciutto di Parma  
**Country of origin** Italy  
**Country** Thailand

**Date of registration**

10/06/2009



Source: Consorzio Prosciutto di Parma

### Main characteristics/features

Prosciutto di Parma is an aged raw ham. Its outward form is rounded, with a maximum of six centimetres of meat standing proud of the head of the femur. It normally weighs between eight and ten kilograms but no less than seven. When cut it has a uniform pink to red colour that is interspersed with pure white fat. It has a delicate and sweet taste that is not very salty, and a fragrant and characteristic aroma. The logo, the famous ducal crown, is affixed to the hide. Prosciutto di Parma is marketed whole — boned and packaged into pieces of variable weights and shapes, or sliced and packaged.

### Production/processing

Prosciutto di Parma is obtained only from pure-bred or hybrid pigs of the traditional Large White, Landrace and Duroc breeds. The fresh hind legs destined to become Prosciutto di Parma are characterised by the consistency of their fat. At the crown, the layer of fat must be such that the hide cannot be separated from the underlying layer of muscle fibre. Freshly trimmed hind legs should weigh between 12-14 kilograms, and legs from pigs slaughtered less than 24 hours and more than 120 hours before are not used. Fresh hind legs from slaughterhouses are subject to specific treatments, with the sole addition of sea salt, for a period of no less than 12 months, comprising the following stages: isolation; cooling and trimming; salting; rest; washing and drying; pre-seasoning; greasing; seasoning; slicing and packaging. The minimum ageing period before being released for consumption is 12 months for all sizes. After the logo is affixed, the hams may be marketed whole, boned and packaged into pieces of variable weights and shapes or sliced and packaged. Slicing and packaging must be carried out in the production area and the PDO logo must be indelibly affixed to the package.

### Geographical area

Prosciutto di Parma is produced in Parma, the capital of Parma province in Emilia-Romagna (northern Italy), at a restricted altitude of no more than 900 metres above sea level, as regions above this height have long, cold winters. The production area must also be five kilometres away from the humidity of Via Emilia; the production area's limits are the Enza river to the east and the Stirone river to the west.

### Link between product and territory

The specific characteristics of Prosciutto di Parma are strictly dependent upon environmental, natural and human factors. The raw materials and the end product are closely connected and, together with the production process and the economic and social development of the region, have produced some unique characteristics. In central-northern Italy, the breeding of heavy pigs for late slaughter has developed over time from the Etruscan period to the present day. The area's unique climate is due to the air coming off the Versilia Sea, which calms as it passes through the olive groves and pine belts in Val di Magra, dries as it crosses the Apennine passes, acquires the scent of chestnut groves and reaches the production area to dry the Prosciutto di Parma, thereby lending the hams their exclusive, sweet aroma. It is thanks to these conditions and local expertise that the area has given rise to such a high quality product, which has been protected by a specific law, the Designation of Origin in Italy, since 1970.

### Publication in the Official Gazette

#### Competent Authority

Department of Intellectual Property — DIP

#### GI right holder/GI association

Consorzio Prosciutto di Parma

#### Contact information

Via Marco dell'Arpa, 8/b I-43100 Parma, Italy

### Type of product

Ham

### Control body

Instituto Parma Qualità

### File number

49200024

### Websites

[http://www.prosciuttodiparma.com/en\\_UK/home](http://www.prosciuttodiparma.com/en_UK/home)