

## Leoncini Prosciutto di Parma

Leoncini boneless Parma ham is a cured Italian pork leg, hot-branded with the prestigious Parma crown to indicate its authenticity and outstanding quality. These choice Italian pork legs are cured exclusively with salt and aged in dry mountain air descending from the Apennines into the Emilia plains. When sliced thin, it is rose-red in color with a lean-meat fragrance and sweet, inimitable flavor. Parma ham can be enjoyed on its own, or with fruits such as pears, figs, and melons. It is ideal for charcuterie boards, as a pizza topping, or simply wrapped around a breadstick. Aged a minimum of 18 months.



### Product Details

<b>Item</b>	291700
<b>Brand</b>	Leoncini
<b>Sold By</b>	CS
<b>Pack Qty</b>	1
<b>Pack Size</b>	15 LB (RW)
<b>Case GTIN/EAN/UPC</b>	98015907340185
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	12 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	15 LB (RW)
<b>Ingredients</b>	Pork, salt.

