

## Tanara Giancarlo 24 Month Prosciutto di Parma

Quality and tradition are the basis of Tanara Giancarlo's product and their work. They produce Prosciutto di Parma using the production phases that were handed down throughout the years. Scrupulous selection of pork legs, traditional salting, natural curing, and ageing in wooden cellars, are the secrets of the quality of this Prosciutto. The product that arrives on your tables has the scent and taste that distinguish the real and traditional Prosciutto di Parma. Only after long curing and a rigorous control, the Prosciutto is ready to bear the name of Tanara Giancarlo: a guarantee of excellence and search for the best quality for over 60 years.



### Product Details

<b>Item</b>	290120
<b>Brand</b>	Tanara Giancarlo
<b>Sold By</b>	CS
<b>Pack Qty</b>	1
<b>Pack Size</b>	15 LB (RW)
<b>Case GTIN/EAN/UPC</b>	10071270386092
<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, sea salt.