

PROSCIUTTO TOSCANO PDO



PRODUCT

Prosciutto Toscano PDO (Protected Designation of Origin) is a dry-cured ham:

appearance: the top is rounded due to the presence of a ridge of meat which extrudes no more than 8 cm beyond the end of the femur; deprived of the distal end (foot), devoid of external imperfection that may be detrimental to the image of the product.

weight: generally between 8-9 kg, but never below 7,5 kg;

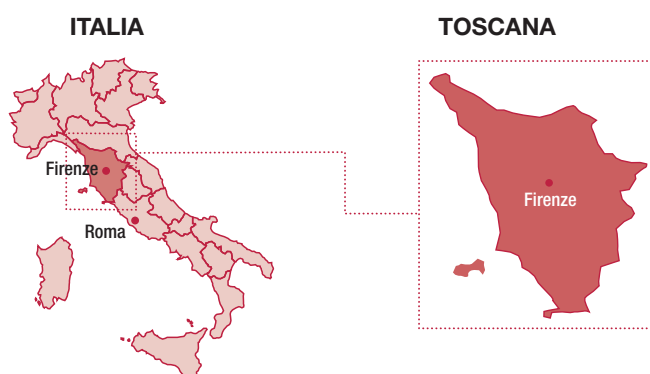
colour: at cut, from pale red to bright red with little fat infiltration in the muscle tissue;

aroma: delicate but savoury taste, with a fragrant aroma as a result of the traditional methods of curing, using salt, pepper and natural aromatics herbes.

maturing: period of maturing begins form the salting and must not be less than 12 months.

PRODUCTION ZONE

Prosciutto Toscano is cured, sliced and packaged in the traditional area of production which covers the entire region of Tuscany.



CONSORTIUM MARK



The logo consists of a stylized map of Tuscany with “Prosciutto Toscano DOP” inscription in the middle and four stars to the right of the map; the identifying number of producer is an integral part of the mark. A metal seal with the initials P.T. (Prosciutto Toscano) and the month and year when maturing began is attached to each ham.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. CE n. 1263 dtd 01.07.1996 (issued on GUCE (OJEC) L. 163 dtd 02.07.1996)

Acknowledgement of Consortium for the Protection: D.M. 18.03.2008 (G.U. n. 78 dtd 02.04.2008) – renewal D.M. 25.02.2011 (G.U. n. 65 dtd 21.03.2011).

CONTACTS

Consorzio del Prosciutto Toscano
Via Giovanni dei Marignolli 21/23 - 50127 Firenze
Tel. 055 3215115 - Fax 055 3215115
www.prosciuttotoscano.com - info@prosciuttotoscano.com