PROSCIUTTO DI PARMA



PIO TOSINI PRESSATO

Parma, Italy

SENSORY PROFILE

This sweet ham, cured in the town of Langhirano, carries the mark of the Consorzio del Prosciutto di Parma, a sign of its exceptional quality and rigorous curing process. With more than 80 years of curing tradition, Pio Tosini has become one of the most respected and sought-after producers of Prosciutto di Parma.

Only four ingredients go into this ham: Italian pigs, salt, air and time. At Pio Tosini, the hams cure for more than 660 days, over 260 days longer than typical prosciutto production. This allows the salt to penetrate slowly and evenly, which keeps the hams sweet. Each ham is trimmed, deboned by hand and personally selected. Pio Tosini is known for staying true to the quality and authenticity of the curing tradition. Under the Consorzio's high standards, salt is the only preservative allowed. Lesser cured hams that don't carry the Consorzio's mark may be cured with chemicals such as nitrates and nitrites.

TRADITION

The roots of Pio Tosini go back to 1905 in northern Italy. Ferrante Tosini began slaughtering pigs and curing his own cuts of pork in the back room of a small grocery store. After World War I, his young son Pio joined him, and together they refined the business, experimenting with new processing techniques and curing methods. The company still bears Pio's name, and today's team carries on the craft and standards he helped build more than a century ago.

10 BEST PROSCIUTTO DI PARMA 2012 BY SLOW FOOD ITALY

PRODUCT NAME	Boneless (pressed) aged a minimum of 22 months
RETAIL SIZE	15 lbs
ITEM NO	50060
PRODUCT NAME	Bone-In aged a minimum of 22 months
RETAIL SIZE	20 lbs
ITEM NO	50080
GTIN	92002010000002
CASE DIMENSIONS	L = 16.1", W = 12", H = 6"
CASES PER TIER	8
# OF TIERS	12
CASES PER PALLET	96

REVISED 8/26/2026

ROGERS COLLECTION