

DICED PROSCIUTTO



PIO TOSINI

Parma, Italy

Diced and packaged in USA



2012: NAMED ONE OF THE 10 BEST PROSCIUTTO DI PARMA BY SLOW FOOD ITALY

ITEM NO 50055

RETAIL SIZE 16oz. pack

CASE 6 x 16oz. packs

ITEM NO 50051

RETAIL SIZE 3oz. pack

CASE 15 x 3oz. packs



REVISED 9/26/2025

SENSORY PROFILE

This sweet ham is cured in the town of Langhirano, Italy, by the family-owned and operated Pio Tosini company, who is one of the most credible and sought-after producers of Prosciutto di Parma and has been in operation for over 80 years.

There are only four ingredients that go into this ham: Italian pigs, salt, air and time. At Pio Tosini, a minimum curing time of 600 days (more than 200 days longer than typical prosciutto production) allows for slow and even salt penetration, assuring the sweetness of the hams. Each ham is trimmed, deboned by hand and personally selected.

This product is the result of saving uneven sections of prosciutto legs after slicing. Unlike sliced prosciutto, the diced product is intended for cooking, adding concentrated flavors to any dish.

TRADITION

The roots of the Pio Tosini company run deep and date back to the beginning of the last century (1905), in the heart of northern Italy, where Ferrante Tosini (Pio Tosini's father) started his business slaughtering pigs and curing his own cuts of pork meat in the back room of the family's grocery store. After World War I, he was assisted by his young son Pio and together they gradually improved the business, experimenting with new processing techniques and curing methods. Today, Pio Tosini is still a family company, where Pio's son-in-law and nephews carry on their family's century-old tradition and passion.