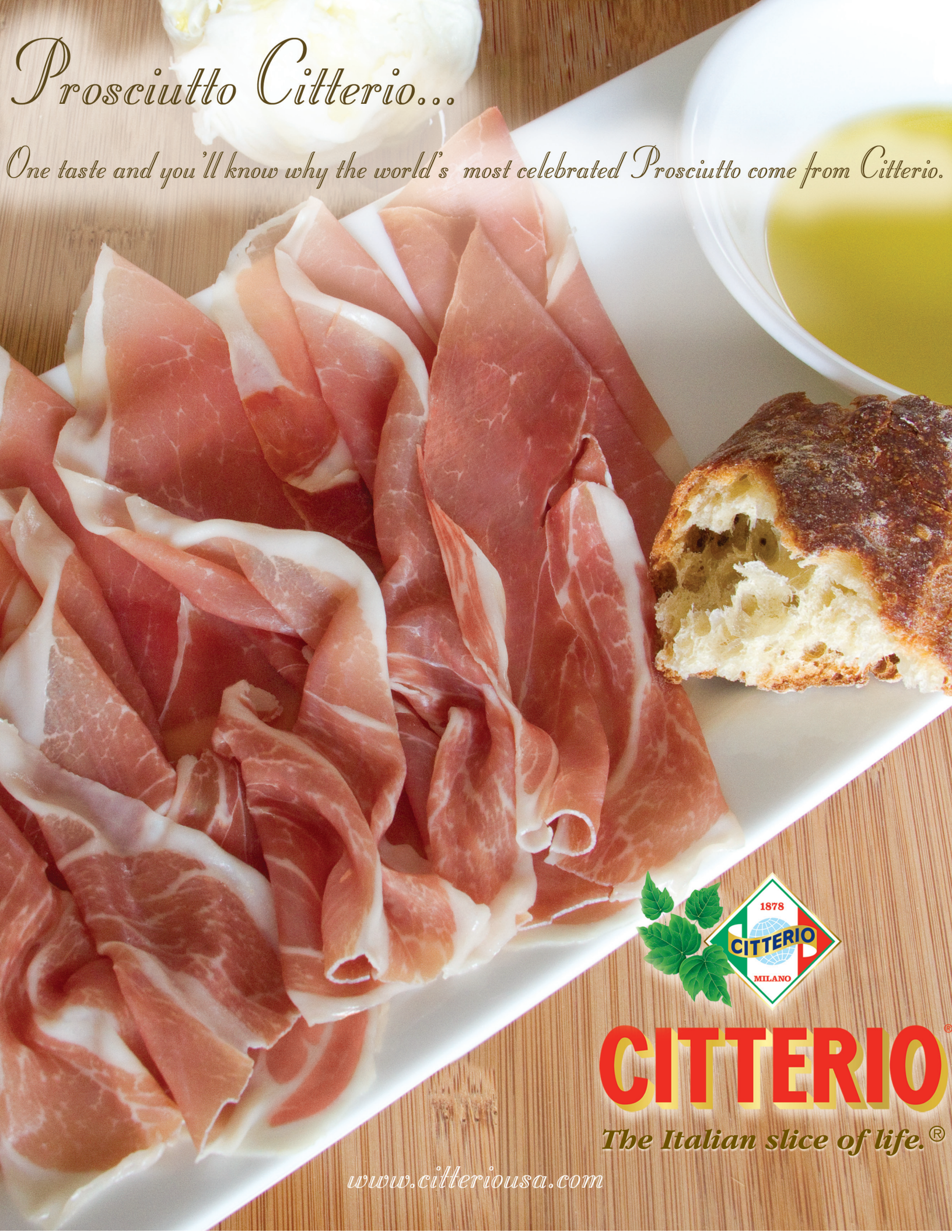


Prosciutto Citterio...

One taste and you'll know why the world's most celebrated Prosciutto come from Citterio.



CITTERIO®

The Italian slice of life.®

www.citteriousa.com

All Natural Domestic & Imported Prosciutto

The Citterio Cured Hams have always been the symbol of high quality and tradition. All Citterio Prosciutto are 100% All Natural, nothing artificial. Many retailers have generated increasing consumer demand by offering the option of both the domestic Prosciutto as well as our acclaimed imported Prosciutto di Parma and San Daniele. Domestic or imported from Italy, Prosciutto is traditionally enjoyed by Italians just with plain breadsticks or a crusty bread. Often it's accompanied with fresh melon, pears or figs.

Imported Prosciutto

Parma ham has its own unique sweet taste, while San Daniele ham, with its characteristic shape and well-known "leg" expresses its unmistakable flavor. Both are Protected Designation of Origin (PDO) by the European Union.

Prosciutto di Parma – The official, five-point Ducal Crown on our Citterio package guarantees its authenticity and consistency. As the brand of the Consorzio del Prosciutto di Parma, the Crown certifies that this product was prepared, pre-sliced/package in Parma, Italy, under the supervision of the "Istituto Parma Qualita" (IPQ), the agency in Italy for Parma Quality Certification.

- Our Parma Hams are made only from specially bred and fed pigs raised in the Parma Province of North-Central Italy and are dry-air cured a minimum of 460 days.
- Cross-merchandise with fresh fruit, bread, wine, cheese.

Prosciutto di San Daniele – Produced only in the extreme north-eastern area of Italy in the Friuli Venezia Giulia region, the hilly area around San Daniele in the Italian province of Udine. Citterio's master Prosciuttai carry out the salting and curing of every single ham in our facilities in San Daniele following the tradition with the care and passion that sets Citterio apart. Only after numerous selections, a ham becomes a Prosciutto di San Daniele with the name Citterio.

- Only Italian-raised pork legs & salt
- Aged a minimum of 13 months

Domestic Prosciutto

Citterio began producing Prosciutto in the United States in 1974. In 2016 we completed our new state-of-the-art facility specifically for Prosciutto. Our Prosciutto are dry-air aged for over one year, high in the clean, dry air of Pennsylvania's mountains. Our own expert "salumieri" - Curing Masters specifically trained in the unique Citterio Traditions - handcraft these Prosciutti with the same dedication to quality that has been established for well over a century. Their expertise is combined with the exceptional selection of premium hams available in this country to develop our distinctive, authentically Italian Prosciutti.

- Unhurried, traditional aging process for up to a year or more.
- Ideal for tie-in sales with Italian wines, bread, fresh melon, figs or pears.



Our pre-sliced Prosciutto is prepared and sealed with our revolutionary packaging for "just sliced" taste. And your customers will appreciate the convenience of the grab-and-go packages in recipe ready sizes.

Once opened, and if not immediately consumed, these slices should be tightly wrapped and refrigerated.



USDA Plant # 4010
Recommended
Shipping / Storage
Temp: 35 - 37° F

	Prosciutto DOMESTIC SILVER	Prosciutto DOMESTIC SILVER	Prosciutto DOMESTIC SILVER	Prosciutto di Parma IMPORTED BULK	Prosciutto di San Daniele IMPORTED BULK	Prosciutto di Parma IMPORTED SILVER	Prosciutto DOMESTIC FRESH	Prosciutto DOMESTIC CAP	Prosciutto DOMESTIC CUBETTI	Prosciutto & Mozzarella DOMESTIC ROTOLINO
ITEM NUMBER:	UCI0010202	UCI0010201	UCI0018401	UCI0019001	UCI0019501	UCI0070912	UCI0073012	UCI0084012	UCI0015212	UCI0081912
UNIT WT:	9 - 11 lbs	9 - 11 lbs	6.5 lbs	16 lbs	15 lbs	3 oz (exact)	4 oz (exact)	3 oz (exact)	4 oz (exact)	6 oz (exact)
CASE PACK:	2X	1X	1X	1X	1X	12X	12X	12X	12X	12X
* CASE WT / NET:	20	10	6.5	16	15	2.25	3.00	2.25	3.00	4.50
* CASE WT / GRS:	21.51	11.13	7.88	16.707	15.595	3.00	4.00	3.00	4.00	5.50
CASE SIZE:	19 x 14 x 4	15 x 10 1/2 x 4	12 3/4 x 11 1/2 x 5	16 5/8 x 12 3/4 x 5 1/4	16 5/8 x 12 3/4 x 5 1/4	9 3/4 x 8 1/8 x 5	16 3/4 x 8 3/4 x 4 7/8	9 1/2 x 5 7/8 x 5 3/8	10 3/7 x 9 x 4 1/2	10 5/8 x 9 3/8 x 5 1/2
CASE CUBE:	0.62	0.36	0.42	0.65	0.65	0.23	0.41	0.174	0.25	0.32
CASES / PALLET:	50	100	100	70	70	160	100	340	180	140
HI / TI:	5 x 10	10 x 10	10 x 10	10 x 7	10 x 7	10 x 16	10 x 10	10 x 34	10 x 18	10 x 14
UPC / 35032:	0 35032 00110 7	0 35032 00111 4	0 35032 00186 2	0 35032 00190 9	0 35032 00195 4	0 35032 70903 4	0 35032 11730 3	0 35032 11300 8	0 35032 15304 2	0 35032 81906 1
GTIN:	90035032001100	90035032001117	90035032001865	90035032001902	90035032001957	10035032709031	10035032117300	10035032113005	10035032153049	10035032819068
**SHELF LIFE:	240 Days	240 Days	240 Days	240 Days	240 Days	120 Days	90 Days	120 Days	120 Days	50 Days

*Approximate
**From Date of Packaging

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