

PROSCIUTTO DI SAN DANIELE PDO

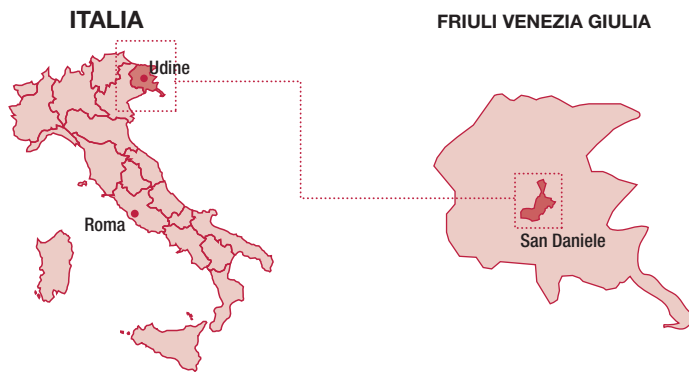


**PRODUCT**

The Prosciutto di San Daniele PDO (Protected Denomination of Origin) is a raw ham;  
**colour:** at cut uniform red-rosy of the lean; outline and stripes of fat white colours;  
**fragrance:** intense;  
**taste:** sweet and delicate with more marked aftertaste;  
**maturing:** 13 months at least.

**PRODUCTION ZONE**

The porks used in order to obtain the Prosciutto San Daniele PDO come almost entirely from the Plain of Po and the one of Veneto-Friuli (the regulation foresees that animals must come exclusively from ten Italian regions, where they have to be born, bred and slaughtered: Friuli Venezia Giulia, Veneto, Lombardia, Emilia Romagna, Piemonte, Toscana, Umbria, Marche, Lazio and Abruzzo).



**DENOMINATION MARK**



The traceability is guaranteed by marks and codes impressed on the leg of the pork which is completed with "little hock", distinguishing mark of the San Daniele PDO. The logo consists of the stylized image of an ham with, in the middle, the initials SD, surrounded by the circular inscription Prosciutto San Daniele; the identifying number of producer is an integral part of the mark. The identification marks are: stamp of the breeding identification and stamp of slaughterhouse identification (alphanumeric initials); stamp of maturing beginning, with day, month and year (initials D.O.T.); final branded mark, with numeric code of producer identification.

**NORMATIVE REFERENCES**



Acknowledgement of Denomination: Reg. CE n. 1107 dtd 12.6.1996 (issued on GUCE (OJEC) L. 148 dtd 21.6.1996)  
 Acknowledgement of Consortium for the Protection: D.M. 26.04.2002 (G.U. n.137 dtd 13.6.2002) - renewal D.M. 11.04.2008 (G.U. n. 98 dtd 26.4.2008)

**CONTACTS**

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