



Professionalism, experience and passion characterize Principe di San Daniele SpA; leader for over 60 years in the quality delicatessen meats sector.

San Daniele is renowned throughout the world for its smoothness on the palate, fragrance, sweet taste, and leanness. San Daniele del Friuli, a small village lying in north-eastern Italy about a hundred kilometers from Venice, has been producing one of Italy's best raw hams, San Daniele Prosciutto, since Roman times. Today the ingredients used to make the delicious San Daniele Prosciutto are still the same; only sea salt and pig legs. Yet these two ingredients alone could probably never be turned into such a successful product without the intervention of a third element, that is the unique microclimate of this area.

Parma Prosciutto, fragrant and sweet, has been appreciated by gourmets for centuries. It is cured with air, salt and nothing else in the hills of the province of Parma, a region in North Central Italy. The special environmental conditions and the quality of Italian meats help this prosciutto become an Italian favorite! Air cured for 16 months or longer with nothing but sea salt. Branded with a five point Ducal Crown along with the identification code of the producer by the strict control of the I.P.Q. inspectors.

Bora Prosciutto is an Italian dry cured bulk Prosciutto made of Dutch raw material. Air-dried for over 14 months in the Italian Providence of Friuli, this product is superior in taste and quality, de-boned and trimmed extra lean to allow minimal waste.

**San Daniele Black Label
Boneless Prosciutto
Reserve
16 Months Cured
1/15.05lbs
SUPC 2139725**



**San Daniele Secolo
Boneless Prosciutto Limited
Edition
20 Months Cured
1/15.05lb
SUPC 2139873**



**Prosciutto Di Parma
Boneless Black Label
1/16lb
SUPC 2139844**



**Prosciutto Crudo Italiano
Bora
1/13lb
SUPC 2140210**



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authentic specialty foods

**Principe items ship via FedEx Standard Overnight Mon-Thurs
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

