

Preparation



Ready-to-eat



Best used in pasta or pizza

Dolomiti Prosciutto Crudo

Character The Prosciutto Crudo Dolomiti comes from the traditional Speck-cut. The manufacturing process follows the Italian tradition which creates its fine taste.

Ingredients Porc meat, salt, preservative: potassium nitrate.

Conservation Keep in a cold place and do not expose to direct sunlight.

Shelf life Vacuum packed 120 days

Packaging

	1/1 vac	1/2 vac without skin	1/2 vac	1/4 vac
Code	10702	10714	10710	10720
Pieces / Box	2	4	4	8
Boxes / Lay	8	8	8	8
Lays / Pallet	7	7	7	7