

Prosciutto di Parma DOP: production method

Here follow the production method of Prosciutto di Parma DOP:



01. Cooling: The rear thigh of the pig is placed in a cold room at about zero degrees centigrade: this firms up the meat and makes the subsequent trimming much easier.

02. Trimming: Part of the fat and of the rind is removed until the thigh gets a rounded shape ('chicken leg'): this particular shape simplifies the salting procedure.

03. Salting: The thigh is treated with salt ('first salt') and rests for a week in a cold room. Following, it undergoes a new, light pass of salt ('second salt') and rests in the cold room for another 15/18 days.



04. Resting: The superficial salt is removed and the thigh stays at rest for 60/80 days in a cell, so as that it can 'breathe' (the cell undergoes frequent air changes). The absorbed salt penetrates deeply.

05. Washing & drying: Once washed with warm water to remove any impurities, the thigh starts drying in great rooms using as much as possible natural air flows.

06. Initial curing: The thigh start aging by hanging from the 'scalere': wood structures located in large rooms where opposing windows generate natural air flows.



07. Greasing: A mixture of pork fat, salt and pepper is spread over the muscular parts of the thigh that have remained uncovered to prevent them from drying too quickly.

08. Final curing: After their seventh month of life, the thigh is moved to particular cellars known as 'cantine' where aging continues.

09. Survey and branding: Twelve months after the beginning of the procedure, the thigh undergo an olfactory examination thanks to targeted punctures performed with a horse bone (the 'fibula'). If the test is passed, the thigh is branded on fire.



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