



Cento Prosciutto di Parma

1/14 lb (UPC 70796-15141)

The secret to Cento Prosciutto di Parma is the process. Cento's Prosciutto follows strict standards of the Consortium's specifications for production. It is not a fully automated process, instead it follows the same ancient method of hand production, which adds the level of care and attention necessary for producing a premium quality prosciutto. Prosciutto di Parma can only be produced in the hills of Parma, where the unique conditions of the region attribute to the quality standards required for proper curing of the hams. Each ham is hand trimmed to aesthetic and technical specifications needed prior to the salting process. This time-honored, all natural process, along with Cento's specifications of hand selection and individual attention gives Cento Prosciutto di Parma its premium quality advantage.

Nutrition Facts

About 63.5 servings per container

Serving size (100g)

Amount per serving

Calories 267

% Daily Value*

Total Fat 18g **23%**

Saturated Fat 6g **30%**

Trans Fat 0g

Cholesterol 81mg **27%**

Sodium 1760mg **77%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugar 0g

Includes 0g Added Sugars **0%**

Protein 26g

Vit. D 0mcg **0%** **Calcium** 13mg **1%**

Iron 0.9mg **5%** **Potas.** 538mg **11%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Pork Leg, Salt.

• Product of Italy

• Aged 12 months



Each (100g) portion contains:

CALORIES	FAT	CARBS	SODIUM
267	18g	0g	1760mg
% Daily Value	23%	0%	77%

"Trust Your Family With Our Family"

Updated: 08/25/26