

**Principe San Daniele S/O 16 M. - 5116520200**

**Product Characteristics**

<b>EAN code</b>	2252580
<b>Family</b>	San Daniele
<b>Shelf life</b>	180
<b>Shelf life on delivery</b>	120
<b>average weigh (kg)</b>	7,06

**Primary packaging**

<b>Packaging dimensions</b>	280x155x620
<b>Pieces per case</b>	2

**Secondary packaging**

<b>Case size</b>	395 x 590 x 185
<b>Cases per layer</b>	4
<b>Layers per Pallet</b>	5
<b>Cases per Pallet</b>	20

This PDO product, protected by the Prosciutto di San Daniele Consortium, which sets out strict regulations for its production, is made using fresh, heavy legs, taken from pigs born, reared and slaughtered in Italy and fed on closely monitored diets. After processing, the hams, with their characteristic and distinctive hoof, must age for at least 16 months within the municipality of San Daniele del Friuli. The boned Principe San Daniele is gluten-free, as only rice flours are used when greasing the ham. The shape of the boned ham creates an optimal yield.