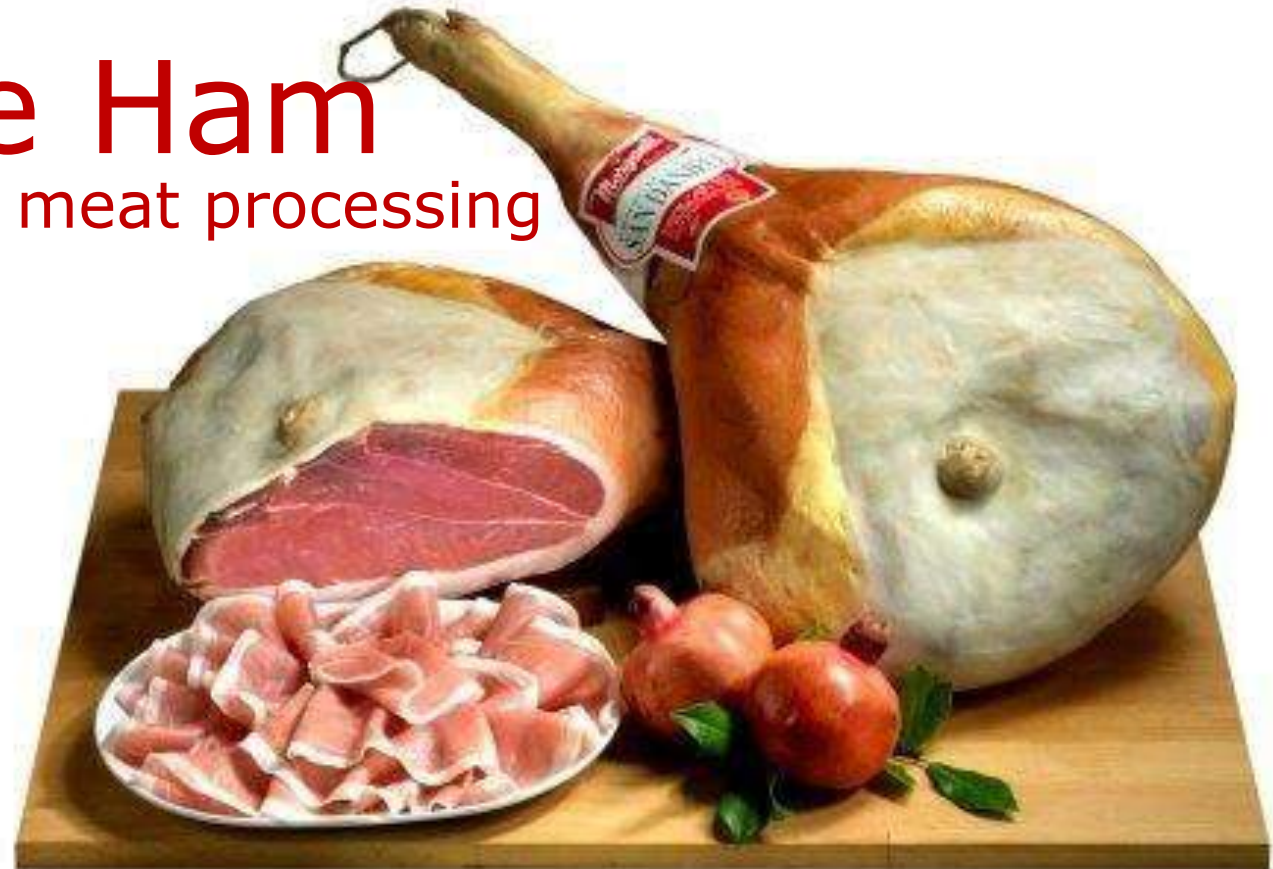


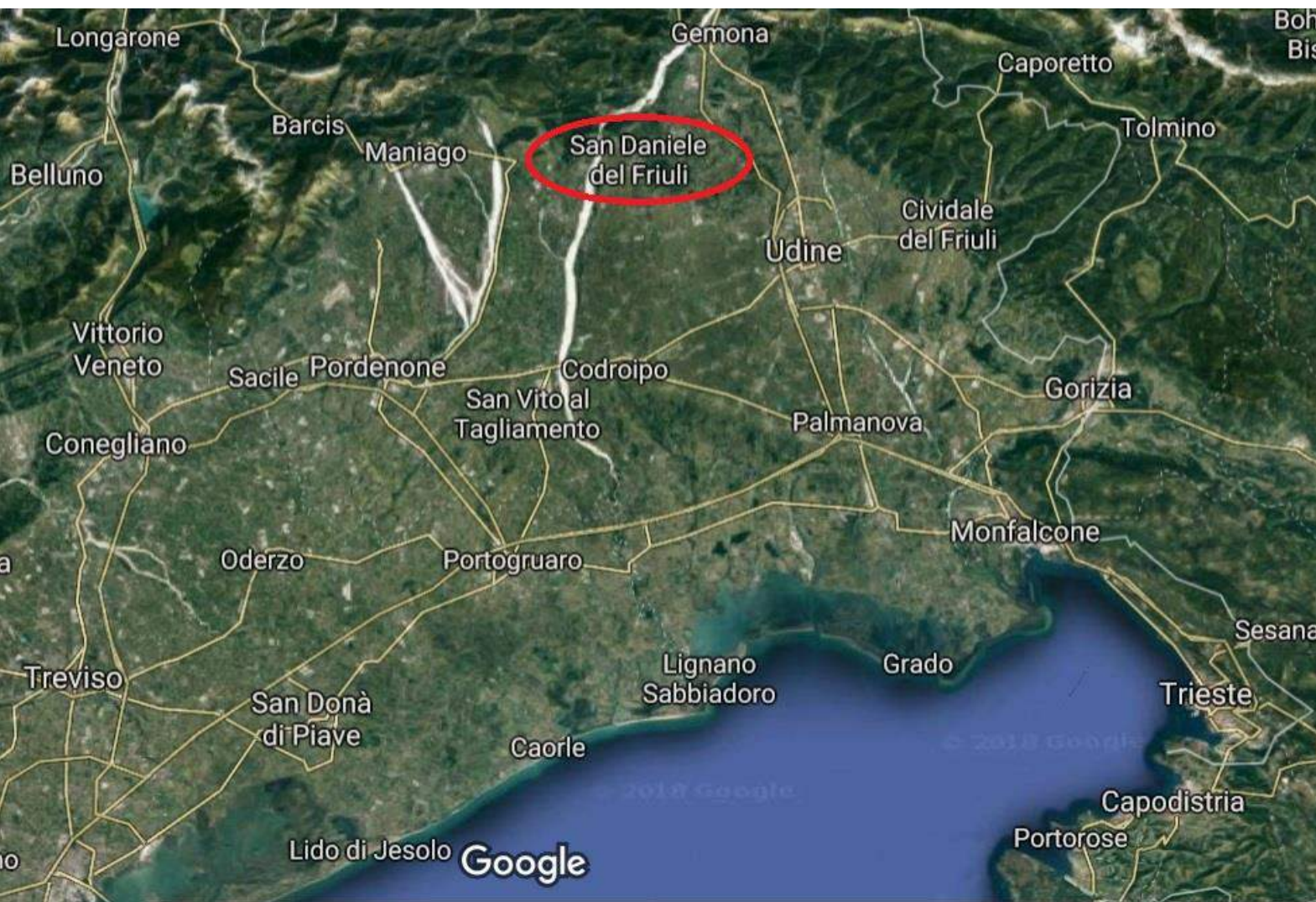


San Daniele Ham

An European benchmark for GI of meat processing



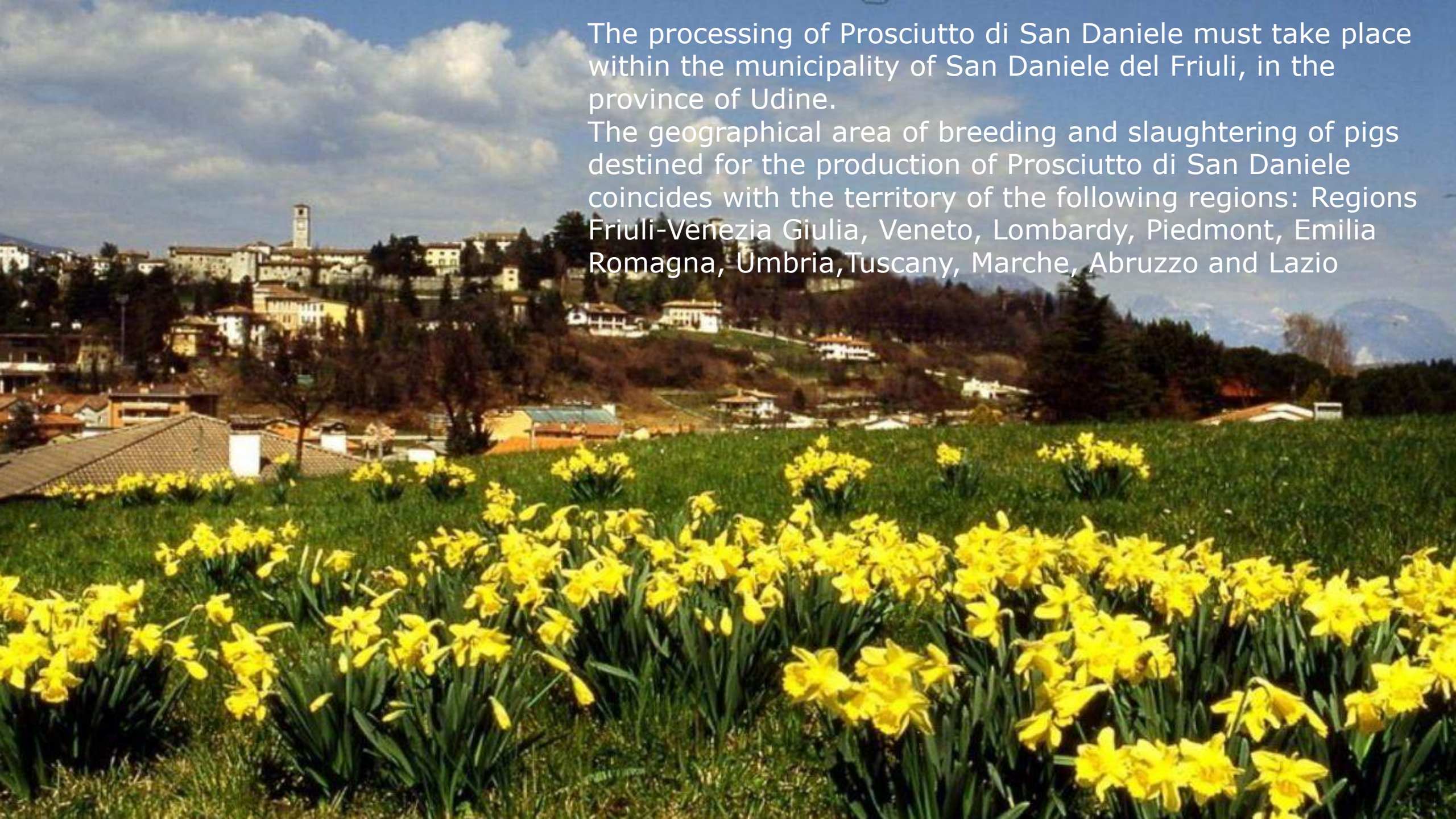
A unique position



- ✓ On an hill at 252 metres upon the sea level
- ✓ Between Adriatic Sea and Carinthia
- ✓ Near the river Tagliamento
- ✓ Territorial extension of 35 Km²
- ✓ Less than 8,000 inhabitants
- ✓ Town member of Città Slow network

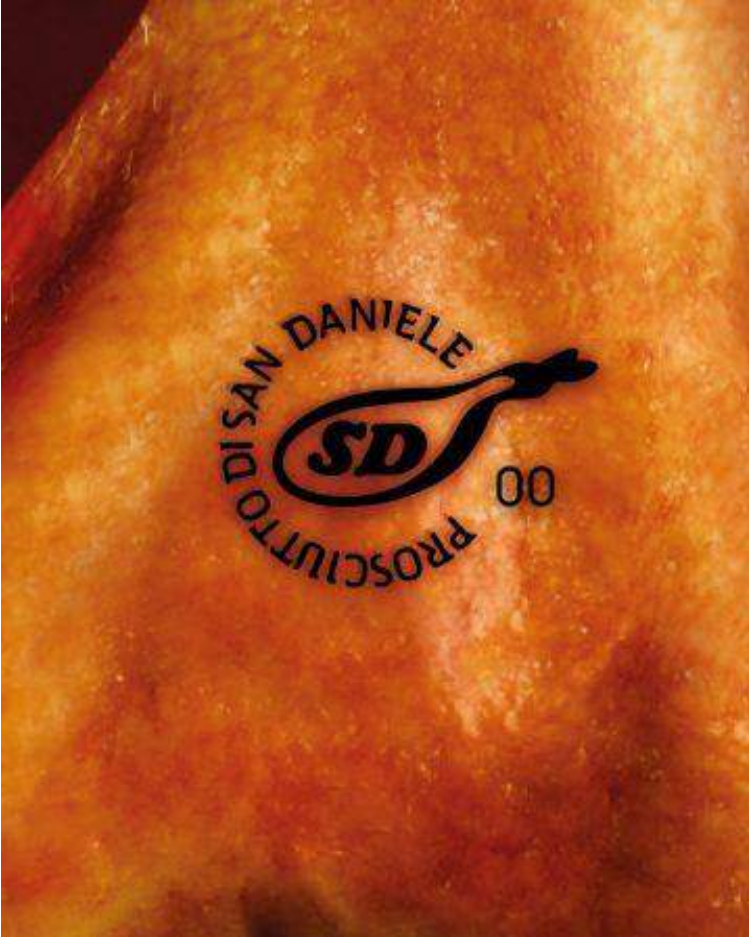
The processing of Prosciutto di San Daniele must take place within the municipality of San Daniele del Friuli, in the province of Udine.

The geographical area of breeding and slaughtering of pigs destined for the production of Prosciutto di San Daniele coincides with the territory of the following regions: Regions Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Abruzzo and Lazio





Legislation



The quality of San Daniele ham was recognised by Italy as early as 1970 – first with Act of Law no. 507/1970 and later with Act of Law no. 30 of 14 February 1990 – by means of a specific provision that incorporated the loyal and constant customs of traditional production, making them compulsory by law, and introduced penalties for anyone breaching the rules (first with Ministry Decree no. 298/1993 and then also with Ministry decree no. 297 of 19 November 2004). Starting in 1996 with EC Regulation no. 1107/96 of 12 June 1996, San Daniele ham is now also recognised by the European Union as a product with Designation of Protected Origin (DOP) status. The distinctive characteristics of PDO products include geographical limits to the area of origin by describing the product and indicating the raw materials as well as the main physical, chemical, microbiological and organoleptic characteristics of the product. An inspection system ensuring compliance with the Specifications is also called for.



Some numbers



- ✓ 31: ham factories members of the Consortium
- ✓ 3927: The authorized farms of the San Daniele ham chain, located in the 10 regions of central and northern Italy provided for by the Production Regulations: Friuli Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Tuscany, Lazio, Abruzzo, Marche, Umbria
- ✓ 116: slaughterhouses registered in the supply chain, all of them also located in the 10 regions
- ✓ 2,600,000 hams per year
- ✓ 17 million packs of San Daniele sliced in plastic trays per year
- ✓ con il 22,5% of yearly Italian production of Dop hams and 13,7% of yearly total production of raw ham
- ✓ 65 mln of euros of export

Production process



Selection

San Daniele is made only with pigs born, reared and slaughtered exclusively in Italy. The pigs are fed according to a controlled diet, foreseen by the Production Discipline, based on whey and noble cereals. Only the thighs that pass the preliminary conformity check begin the actual machining process. The selected meats, in fact, are kept for 24 hours at a temperature ranging from -1°C to $+3^{\circ}\text{C}$ so as to make them "tone".



Salting

After a further 24 hours the legs are covered with sea salt and spread at a temperature between 0° and 4°C . Traditionally every ham rests in this condition for a number of days corresponding to the number of kilograms of its weight. This process allows natural preservation, maintenance of the integrity of the meat and improves its taste

Production process



Pressing

After salting the hams are pressed along the muscle mass in order to penetrate the salt deeply and give the meat an optimal consistency for the subsequent curing. This phase, exclusive to San Daniele, gives it the characteristic guitar shape.



Resting and Trimming

The salted legs are left to rest in dedicated salons, where a humidity variable between 70 and 80% and a temperature between 4 ° and 6 ° C is maintained. This phase lasts up to the fourth month from the start of processing and allows the salt to penetrate evenly and spread evenly inside the ham.

Production process



Washing

After resting the thighs are washed with warm water. This phase is very important because it favors the toning of the meat and, with the change in temperature, the maturation process begins.



Ageing

The Production Disciplinary provides that the maturing takes place strictly within the municipal territory of San Daniele del Friuli and that protragates at least until the thirteenth month from the beginning of processing. During all this period it is essential to maintain an optimal temperature, humidity and ventilation condition.

Production process



Greasing

On the part not covered by the rind is put a paste made of pork fat and rice or wheat flour, in order to protect and at the same time soften that portion of meat, thus avoiding that the meat below dries.



Welding

During the seasoning it is necessary to periodically check the whole process, and this happens through a series of regular checks on every single pork leg. Two types of checks are carried out: the typing, to check the consistency of the ham, and the spot-welding, which consists in inserting a horse bone at certain points of the meat to evaluate its state of maturity and the goodness through the smell.

Production process



Branding

Only at the end of the thirteenth month are the latest findings on the product by the IFCQ, the control institute.

Only the hams that pass these tests are certified and branded with the San Daniele brand, which includes the manufacturer's identification code and guarantees the quality of the product.



Nutritional values per 100 grams



By national law, Prosciutto San Daniele doesn't contain nitrites and nitrates!

Kcal	320	
Calories from proteins	35.00%	
Calories from carboidrates	0.00%	
Calories from fat	65.00%	
Chemical composition	Quantities	
Eatable part	100	%
Water	42.8	g
Proteins	28.3	g
Carboidrates	0	g
of which:		
soluble sugars	0	g
starch	0	g
Fat	23	g
of which:		
saturated	7.56	g
monounsaturated	9.81	g
poliunsaturated	1.95	g
Fibers	0	g
Cholesterol	69	mg
Sodium	0,89	mg



The activities of the Consortium

PROTECTION AND SUPERVISION

The Consortium holds the Production Regulations, supervises its correct application, protects and protects the brand so that there are no abuses or illegitimate use of the same and the Protected Designation of Origin (PDO) "Prosciutto di San Daniele", on behalf of the Ministry of agricultural food and forest policies (MIPAAF), with Decree of 22 April 2002, pursuant to art. 14, co. 15, Law 526/99.

The Disciplinary ensures the traceability of each ham: it requires that the stamps indicating the origin of the pigs, the identification code of the slaughterhouse, the start date of the processing and the identification code of the ham factory are indicated on the rind.

PROMOTION

The Consortium carries out activities aimed at promoting and enhancing the knowledge and dissemination of San Daniele Ham in Italy and abroad.

SERVICES FOR CONSORTIUM BUSINESSES

The Consortium promotes and implements initiatives for the improvement and qualitative improvement of production, carries out technical assistance and consultancy for producer members, safeguards the typicality and characteristics of the product, regulates matters of common interest for all parties in the supply chain productive (breeding, slaughtering, ham factories) and carries out technical-productive standardization activities in all areas of interest.



The goals of the Consortium



- ✓ **Supervision and protection on the product and on the brand**, the first mainly carried out in marketing, which aims to verify the application of the provisions of the law and the regulations that underlie the Production Regulations, the second is carried out through the registration and legal protection of the brand and name both on the domestic market and abroad
- ✓ The **valorization and promotion of the product** realized through the communication of the characteristics that differentiate the PDO "Prosciutto di San Daniele" (such as the quality consistency, the long aging, the long maturing, the production requirements ensuring a precise control over the whole upstream production chain, as well as the health safety that underlies the health and welfare of the consumer) and the **information to the consumer** on the characteristics of typicality and safety of San Daniele ham
- ✓ Assure the appropriate **technical assistance** to the member companies, on various topics (environment, food safety, technological, economic-financial, etc.) in order to maintain high quantitative product standards



Why San Daniele Ham is a Geographic Indication?

The GI mark doesn't refer to the origin of the meat (it would be impossible to breed so many pigs in the small town of San Daniele or in the whole Friuli region), but to:

- ✓ unique microclimate of the town of San Daniele del Friuli (35 sqk)
- ✓ the unique techniques of meat processing developed during the centuries, among the significant operations carried out by specialized operators, it is the trimming of the pork legs. This operation provides for the removal of excess portions of fat and muscle from the fresh pork leg and gives it a defined shape, such as to obtain also following the pressing operation, the characteristic "guitar" shape.
- ✓ All stages of processing of Prosciutto di San Daniele starting from the trimming of fresh legs up to the end of the maturing period must take place within the Municipality of San Daniele del Friuli, in the province of Udine

Questions?

Thank you for your attention!

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