




SAN GIACOMO



The story goes that...

In the inns of Val Baganza, a renowned land of castles, towers and feuds, between a glass of Lambrusco and two slices of ham there is a myth that has a grain of truth. To be honest it is indeed very true.

A young Knight named Giacomo had to embark on a journey to Canterbury on a path known by pilgrims as Via Francigena: he stocked up on cured meats and cheese, including a ham that was already well-known for its quality in whole the valley.

The path was long and at each stop the Knight shared his goods with other pilgrims.

Since the Emilian spirit believes that you can not deny “two slices” to anyone, the rumour of the Knight who brought with him a ham of such quality spread all the way to the Archbishop of Canterbury who was also eagerly awaiting for his arrival.

Finally, Giacomo reached his destination but there was nothing left of the ham, if not the bone.

So the Archbishop was left with that mortal desire throughout his life and for this renunciation they made him a Saint.

To this day, in the taverns of Val Baganza, you can taste that magnificent ham which is called San Giacomo in honour of the Archbishop and the Knight.



SO GOOD IT BECAME A LEGEND...



SAN GIACOMO

The ham with the Cuor di Rubino (heart of ruby).

So here they are, the experts of **San Giacomo**. Those who have transformed the ham into an art, a ritual, an obsession. So much so that their ham, when sliced, looks almost like a precious ruby coloured fabric, hand-sewn by the best tailors.

And although we know of its opening, which took place in 1975, we know for sure, that already in the 50s Guido Alessandri, “masè” of the Parma countryside, had already passed on an ancient tradition that for centuries had spoilt people from all over the world.

San Giacomo set out to keep that much-praised tradition as it is and to replicate it in large quantities, up to 70,000 hams a year, combining the wisdom of the ancients with the most sophisticated modern equipment.

The result guaranteed such goodness and food safety that it was soon appreciated all over the world: in Germany, France, Belgium, Switzerland, Great Britain, Ireland, Luxembourg as well as by the most demanding Japan, Canada, Hong Kong.

San Giacomo Cuor di Rubino ham is 100% Italian, produced with slow seasoning, without preservatives, nitrites, nitrates and it is gluten free.

The many legends about his goodness that have come down to us.

A traveling salesman from Naples, in a letter, says: “Prosciuttificio **San Giacomo** was born in the hills of Parma. It is an company dedicated to the processing of Parma Ham, a real fine jewel produced for connoisseurs and for the specialists of refined charcuterie, whose manufacturing process starts from the selection of raw material, chosen from the best slaughterhouses in the area.

A unique product, with a curved profile, soft, well-trimmed and well-shaped, with a short stem and the right amount of fat. It is excellent to eat, because it its unsaturated fat, it is therapeutic for cholesterol, seasoning and size can be agreed according to the request. It is intended for true eaters and gourmets. It is fragrant when cut and has an irresistible flavor. Simply trying it would give a sweet and healthy meaning to life”.



SAN GIACOMO

Three is the perfect number

San Giacomo is said to be fond of the number three.

There must be three characteristics in the finished ham: light and uniform ruby color, long seasoning combined with great softness, sweet and fragrant taste. Its corners must be three and they will form a perfect triangle: a well-shaped a central bone will rise from the base. **San Giacomo** artisans are said to be tailors, as well as master butchers. They know how to make hams as if they were precious garments, worn by the noblest people.

Obviously, first and foremost there is the quality of the raw material of which **San Giacomo** is a good connoisseur, knowing one by one his suppliers who, before being suppliers, are faithful friends. They are selective but the result is indisputable: the ham has unmistakable characteristics, which like a signature on a dress, place **San Giacomo** in the realm of master butchers.



The salter

The central figure is the master salt worker. He is a smart man of great value, who massages the ham vigorously when he is required and gently when needed.

The salter uses sea salt and not rock salt as rock salt does not blend with pork as well as the sea salt.



The seasoning

The production of that delicious ham requires a slow and careful curing.

Each leg is picked up on the fifteenth day and handled with good attitude and time. The slow drying starts here, when the flavors blend in that much praised ruby product. For at least three months out of eighteen, when the weather allows it, in the morning each window is opened to let the air into the cellar.

Then, when the ham reaches its twelfth month, the Parma Ham Consortium inspectors, after careful verification, brand the Parma ham with the famous Crown stamp.

From that moment, the company can show off the noble **San Giacomo** brand acclaimed like a king by the people and whose minimum seasoning is 18 months.



Prosciutto di Parma IL MONARCA

CON OSSO (WITH BONE)

Weight: 10-11.5 kg maximum range difference of 1 kg

Seasoning: at least 24 months

Storage conditions: hang and keep cool

Packaging: 2 pcs cartons







DISOSSATO PRESSATO (BONELESS)

Weight: kg 7,8-8,5

Seasoning: at least 24 months

Storage conditions: +3°/+8 °C

Packaging: 2 pcs cartons

DISOSSATO ADDOBBO (BONELESS)

Weight: kg 7,8-8,5

Seasoning: at least 24 months

Storage conditions: +3°/+8 °C

Packaging: 2 pcs cartons





Prosciutto di Parma L'ABATE

CON OSSO (WITH BONE)

Weight: 10-11.5 kg maximum range difference of 1 kg

Seasoning: at least 18 months

Storage conditions: hang and keep cool

Packaging: 2 pcs cartons





**DISSATO PRESSATO (BONELESS)**

Weight: kg 7,8-8,5

Seasoning: at least 18 months

Storage conditions: +3°/+8 °C

Packaging: 2 pcs cartons

DISSATO A OSSO SFILATO (BONELESS)

Weight: kg 7,8-8,5

Seasoning: at least 18 months

Storage conditions: +3°/+8 °C

Packaging: 2 pcs cartons

**DISSATO ADDOBBO (BONELESS)**

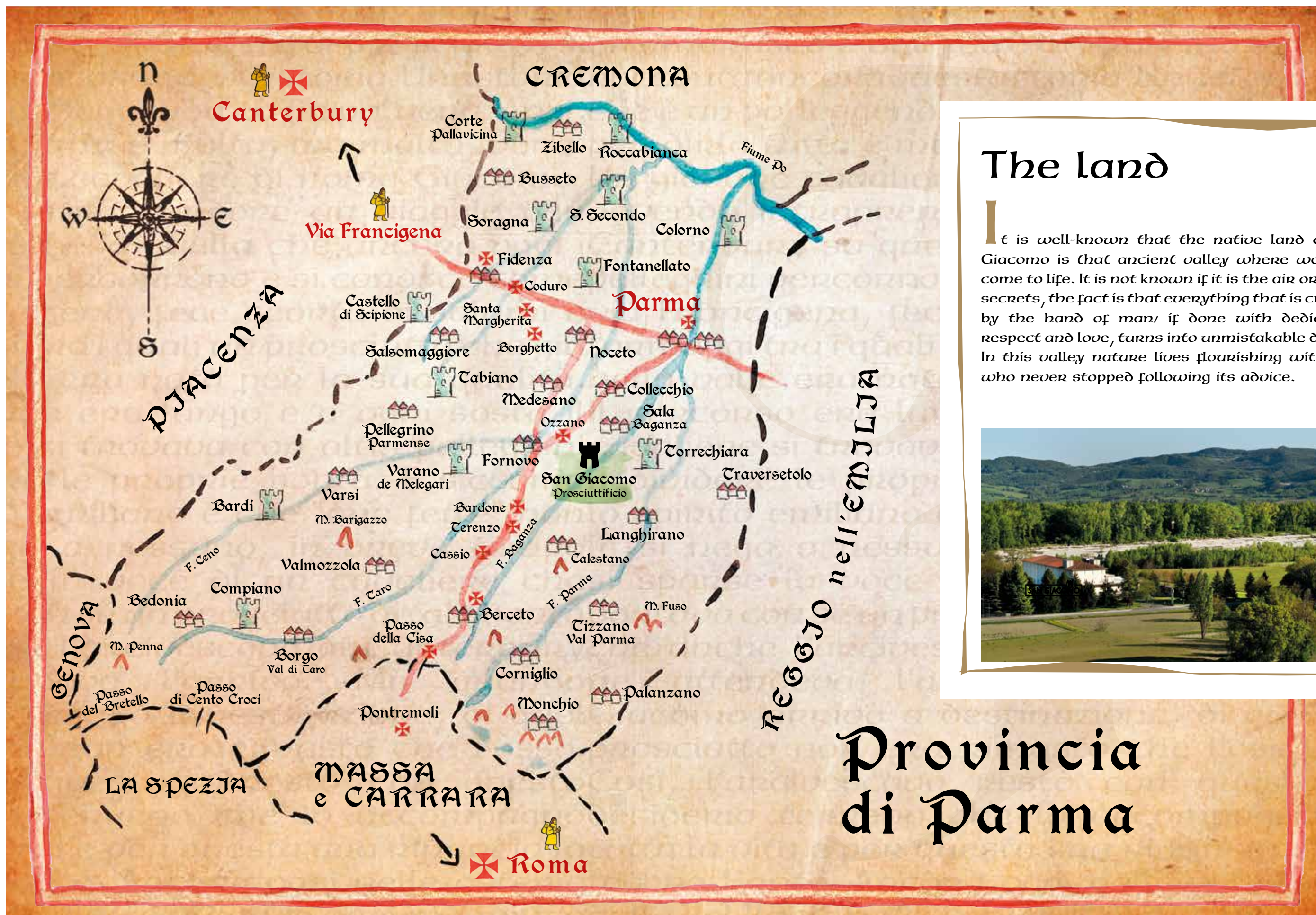
Weight: kg 7,8-8,5

Seasoning: at least 18 months

Storage conditions: +3°/+8 °C

Packaging: 2 pcs cartons





The land

It is well-known that the native land of San Giacomo is that ancient valley where wonders come to life. It is not known if it is the air or other secrets, the fact is that everything that is created by the hand of man, if done with dedication, respect and love, turns into unmistakable delight. In this valley nature lives flourishing with men who never stopped following its advice.



Provincia di Parma



SAN GIACOMO

A 18 month wait

The best things have always taken time and virtue. For this reason, even if to make Parma PDO one year is sufficient, **San Giacomo** adds six months to the calendar (18).

But still this is not enough to make a good Parma ham: you also need color, shape, pointing (performed in five spots to be sure).

Each leg is carefully selected, according to the client specific request. And then the packaging with its medieval nature, to convey the message that inside you will find passion, meat and salt. Premium tissue, a rope and a label to tell the world that there is quality in every slice.





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