



PROSCIUTTO DI SAN DANIELE

Market and supply chain data

Production of Prosciutto di San Daniele PDO in 2022 was **2,670,000 pork legs** sent for processing from 41 slaughterhouses that transform the raw material from 3,579 Italian pig farms.

The **export** share of total production is equal to **17%**, with over 455,000 hams earmarked for non-Italian markets. **57%** of the total amount was allocated to the **European Union**. The countries with the highest export quota of Prosciutto di San Daniele PDO were confirmed, in order, as being: France, United States, Germany, Australia and Belgium. Positive results also came from Poland, Austria, the Netherlands, Canada and Brazil.

The production of trays of pre-sliced prosciutto showed highly positive indices, with **over 21.7 million certified trays** the equivalent of 405,000 hams amounting to a total of over 1.90 million kg, being confirmed again as the best performing sales *trend* for Prosciutto di San Daniele PDO, perfectly in line with modern lifestyles and the new methods of consumption.

Total turnover from production and distribution activities in 2021 reached **350 million euros**, an increase of +14% on the previous year.

The prosciutto di San Daniele supply chain includes: **3,579 breeders, 41 slaughterhouses and 31 production plants**.

Prosciutto di San Daniele PDO

Prosciutto di San Daniele is a **cured ham**, recognized as a Designation of Origin product since 1970 by the Italian State under Law no. 507 and since 1996 by the European Union as a Protected Designation of Origin – PDO product. In fact, its unique and unrepeatably attributes, are due to the particular geographical environment, which includes natural and human factors. Prosciutto di San Daniele is produced, by the **31 companies** who are members of the **Consortium**, only and exclusively in **San Daniele del Friuli**: a town in the province of Udine that measures about 35 square kilometres and has just over 8 thousand inhabitants. San Daniele is located in the centre of Friuli-Venezia Giulia in the so-called “*Morainic Amphitheatre*”, on the first hills of the Prealps at 252 metres above sea level.

Here you get the cold winds that come down from the Carnic Alps and the warm and salty breeze off the Adriatic, while the course of the river Tagliamento that laps the hill acts as a natural temperature regulator. All this creates optimal curing conditions: an ideal microclimate that allows the meat to be perfectly preserved thanks exclusively to sea salt and without the use of any additives.

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Consorzio del Prosciutto di San Daniele

Raw materials

Prosciutto di San Daniele has **only three ingredients**: prime **Italian pork** legs, **sea salt** and the particular **microclimate of San Daniele**. No additives or preservatives of any sort are used. The production process has remained unchanged over the centuries; the introduction of technology has been limited only to improving the organisation and handling of the product within the prosciutto factories.

Prosciutto di San Daniele is made only with the legs of Italian pigs from more than 3,900 authorised farms, all located in the ten regions of Central and Northern Italy (Friuli-Venezia Giulia, Piedmont, Lombardy, Emilia-Romagna, Veneto, Marche, Umbria, Tuscany, Lazio and Abruzzo) as laid down in the PDO regulations. The pigs are fed a 'diet' based on high-quality cereals and whey and reared using methods that respect animal welfare. They must weigh an average of 160 kilograms and be at least nine months old at the time of slaughter.

Processing stages

The legs arrive in San Daniele del Friuli on average within 48 hours of slaughter and must weigh at least 12 kg. They immediately undergo a preliminary compliance check. The legs retain the 'trotter' which, in addition to being a homage to tradition, allows the biological integrity of the legs to be maintained and facilitates the drainage of moisture.

The processing stages are all carried out inside the 31 prosciutto factories belonging to the Consortium, many of which are also open for visits by the public throughout the year, and include:

- cooling and trimming: to encourage moisture loss and give the legs their traditional shape;
- salting: after the first 24-48 hours, according to tradition, the legs are covered in salt and remain that way for the same number of days as the number of kilograms in their weight;
- pressing: is a typical and exclusive stage of prosciutto di San Daniele that allows the salt to penetrate better and gives the meat a better consistency;
- resting: the legs are left to rest in special salt until the fourth month after the start of processing;
- washing and drying;
- '*sugnatura*': involves the application of a mixture, the '*sugna*', made with rice flour and fat, to the part not covered by rind in order to keep it soft;
- curing: must last until the end of the thirteenth month after the start of processing;
- branding: after the minimum 13 months of curing, the inspection body, IFCQ Certificazioni, authorised by the Ministry of Agricultural, Food and Forestry Policies, carries out an inspection to check that the prosciutto meets the requirements of the Regulation. Only hams that meet all the parameters are certified and are fire-branded with the Consortium's

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Organismo incaricato con Decreto del Ministero delle Politiche Agricole e Forestali 26 aprile 2002 della tutela del prosciutto di San Daniele ai sensi dell'art. 14, co. 15, Legge n. 526/99

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trademark, which includes the producer's identification code and provides an element of certification and guarantee.

Traditional periodic tests are performed throughout processing, including pricking the prosciutto with a horse bone and beating it, or the tapping the rind, to monitor the product's development.

Inspection and protection

The entire San Daniele production chain (farms, slaughterhouses, producers and packers) must scrupulously comply with a series of rules, made mandatory by Italian law and European Union regulations, which constitute the **Production Regulations** or specifications, and must undergo a strict inspection system carried out by an external structure to the Consortium, IFCQ Certificazioni, authorised directly by the Ministry of Agricultural, Food and Forestry Policies.

The Consortium, on the other hand, has been carrying out **oversight activities**, as a 'protection body' for over 25 years, in order to defend the Denomination in Italy and worldwide (over 1,500 points of sale inspected every year) to prevent abuse or illegal use of the name, trademark and distinctive signs of the PDO.

Distinctive features

The distinctive sign par excellence of Prosciutto di San Daniele is the **Consortium's fire brand** that is stamped on the rind. The mark consists of the denomination in circular form, the stylisation of the prosciutto with the letters SD in the centre and is accompanied by the numerical identification code of the producer. San Daniele is easily recognised at first sight by the presence of the trotter and its shape, which resembles a guitar. In order to ensure perfect traceability of every leg, in addition to the trademark, the identifying tattoo of the farm, the fire branding of the slaughterhouse and the PDO sign which indicates the day, month and year of the start of processing from which the curing time can be calculated, are also visible on the rind.

Properties of San Daniele and nutritional values

When it has just been cut, the lean part of a slice of San Daniele is a pinkish-red whilst the fat is a pure white colour. The aroma is delicate and becomes more persistent as curing continues. You can recognise toasted undertones (bread crust), notes of dried fruit and barley malt. The taste is delicate, the typical flavour and aromas of cured meat blend together to produce a pleasant and satisfying sensation in the mouth. On chewing, the slice is tender, it melts in the mouth. A whole prosciutto should be stored in a cool, protected place, preferably at temperatures below or equal to +20°C. Once opened, it should be stored in the refrigerator (+0° to +7°C), and the cut side covered with cling film. Prosciutto di San Daniele is a recipe in itself, it requires very few complements and is preferably accompanied with a not too aromatic, dry white wine.

Due to its high nutritional value and easy digestibility, guaranteed by curing for not less than 13 months, Prosciutto di San Daniele is indicated in any diet, and is ideal for athletes, children, the elderly and also in low-calorie diets. In fact, thanks to its natural qualities, it is a product that is highly recommended by nutritionists in diet plans that help the body remain healthy. It is also an excellent source of high-quality, complete proteins, vitamins and minerals. In fact, in terms of macronutrients,

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the composition of Prosciutto di San Daniele is mainly protein. The proteins in prosciutto di San Daniele, of high organic quality, are characterised by rapid digestibility, as enzymes already perform a kind of pre-digestion during its curing processes.

As far as its micronutrients are concerned, it has a high vitamin content, especially the B group vitamins (in particular vitamin B1, B2 and B3), which are important for carbohydrate metabolism, for cellular respiration and for synthesis and demolition of amino acids, fatty acids and cholesterol. Also fundamental is the presence of mineral salts such as iron, phosphorus, magnesium, potassium, copper and zinc, known as “trace elements”, the intake of which, in minimum doses, is essential for the proper functioning of the whole body.

As part of a healthy and balanced diet, it is also important to consume the correct amount of lipids every day and Prosciutto di San Daniele provides the right dose of saturated and unsaturated fats that are necessary for energy requirements. Prosciutto di San Daniele, therefore, is a totally natural, unique and complete Italian food that should never be missing on the table.

Consortium activity

The Consortium, established in 1961, now associates all 31 producers of Prosciutto di San Daniele and upholds the Production Regulation. It also oversees its correct application; it protects the trademark to prevent abuse or unlawful use of the name, the Prosciutto di San Daniele trademark and the distinctive signs of the Protected Designation of Origin. Through its branches, it promotes and enhances awareness and dissemination of Prosciutto di San Daniele throughout the production chain and right down to the final consumer and is engaged in implementing initiatives to perfect and improve quality, through technical assistance and consultancy services for producer members.

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