

# FRIEND & BURRELL

## THE WORLD'S FINEST FOODS

**Products:** PROSCIUTTO DI PARMA  
**Origin:** Italy  
**Brand:** Fratelli Galloni



Bluefin Tuna Flower with Prosciutto di Parma & Parmigiano Reggiano over a bed of Arugula with Pepper Balsamic Dressing

Friend & Burrell has recently released the high quality Parma prosciutto, produced by the Italian specialist company, Fratelli Galloni.

Among the 200 ham producers belonging to the “Consortium of Parma Prosciutto”, there are only a few companies that strictly adhere to age-old traditional processing methods that safeguard the high quality of real Italian prosciutto: the salting is still carried out by hand, the smearing is repeated twice, or even three times if necessary, and the ageing takes place in cellars where ventilation is almost completely natural.

The raw materials come exclusively from selected farms, growing “mature” heavy pigs of national breeds, fed naturally and subject to the most rigorous health controls. This ensures the product is a large-sized prosciutto, suitable for a long ageing (up to thirty months) and having the lowest possible salt content to capture the distinguished sweet and fragrant taste.

Galloni’s customers are high quality delis and renown restaurants in Italy and abroad, such as “La Corte Di Montenapoleone”- Milan; “Harry’s Bar” - Venice; “Villa D’Este” - Cernobbio; “Harrod’s” Department Store - London; “Balducci’s”, “Citarella’s”, “Grace’s Marketplace”, “Dean & Deluca” and “Cipriani”- New York, and many of Australia’s finest restaurants.

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