

# PROSCIUTTERIA CASA GHIRARDI

## PARMA HAM BONE-IN

*Let's have fun tasting it, checking its excellence and awarding points to the characteristics below. Only if you succeed in scoring 30 points will you have discovered excellence. A score of 25 to 30 points means you have sampled an excellent D.O.P. (Protected Designation of Origin) Parma ham.*

CURING								
D.O.P. Minimum 12 months	14 months		16 months		18 months		20 months	
1 Point <input type="checkbox"/>	2 Points <input type="checkbox"/>		3 Points <input type="checkbox"/>		6 Points <input type="checkbox"/>		8 Points <input type="checkbox"/>	
LEAN PART COLOUR			FAT COLOUR					
Inconsistent	Red	Consistent Pink	Yellow	Yellowish	White	White pink streaks		
0 Pts <input type="checkbox"/>	Pts 2 <input type="checkbox"/>	5 Pts <input type="checkbox"/>	0 Pts <input type="checkbox"/>	0 Pts <input type="checkbox"/>	1 Pt <input type="checkbox"/>	3 Pts <input type="checkbox"/>		
GREASINESS AND FIRMNESS OF FAT			FIRMNESS AND RIGIDITY OF THE SLICED PRODUCT					
Greasy flaccid	Firm and greasy		Rigidity excessive dehydration	Firmness	Tenderness	Firmness and tenderness		
0 Pts <input type="checkbox"/>	3 Pts <input type="checkbox"/>		1 Pt <input type="checkbox"/>	2 Pts <input type="checkbox"/>	3 Pts <input type="checkbox"/>	5 Pts <input type="checkbox"/>		
TASTE								
Max sweetness	Sweet	Flavourful	Outstanding flavour	Salty	Very Salty			
10 Pts <input type="checkbox"/>	8 Pts <input type="checkbox"/>	6 Pts <input type="checkbox"/>	5 Pts <input type="checkbox"/>	3 Pts <input type="checkbox"/>	1 Pt <input type="checkbox"/>			

**EVALUATION:**

30 POINTS or more  
POINTS SCORED 25 to 30 POINTS  
20 POINTS or less

= D.O.P. PARMA EXCELLENCE  
= D.O.P. PARMA FIRST RATE  
= D.O.P. PARMA

POINTS  
SCORED

**TASTER'S DETAILS**

SEX

M

F

AGE

under 40

over 40

PROFESSION



DATE

PLACE

**Prosciuttificio Ghirardi Onesto S.p.A.**

Sede amministrativa: Via Cascinapiano, 24 - 43013 Langhirano (Parma) Italy

Tel. +39 0521 857617 - Fax +39 0521 858287 - www.ghirardionesto.com - e-mail: info@ghirardionesto.com

Associato al Consorzio del Prosciutto di Parma - Sigla aziendale X47 - Abilitazione CEE 738 L