



Prosciutto di Parma

帕尔玛火腿

Prosciutto di Parma is an air-dried raw ham produced in the defined geographical area in the Parma Province of Italy. It is identified by a heat-affixed mark reproducing the image of a five-point crown on the pork rind. China has implemented the geographical indications products protection for Prosciutto di Parma since September 2012.

Prosciutto di Parma is normally 8-10 kg, may be sold as whole, boneless, in pieces or in slices and packaged appropriately. Prosciutto di Parma is characterized as pink to red color when cut, interspersed with pure white fat. It is delicate and sweet-tasting, not very salty with a typical fragrant aroma.

The characteristics of Prosciutto di Parma are closely linked to natural environmental conditions and cultural factors. On one hand, Parma Province has unique climatic conditions. The sea air from Versilia dries Prosciutto di Parma and lends its exclusive sweetness into it. On the other hand, in the central and northern Italy, the breeding of heavy pigs of the late slaughter continued from Etruscan times. There are specific technical requirements and strict monitoring systems for pig breeds, breeding methods and slaughter standards.

(Courtesy of the IP Protection Department of CNIPA)

帕尔玛火腿是产自意大利帕尔玛省特定区域的风干生火腿，猪皮上加盖有五角皇冠形状的火印章。2012年9月起，中国对帕尔玛火腿实施地理标志产品保护。

帕尔玛火腿重量一般为8至10公斤，可以整只或去骨出售，或者以火腿块、切片等不同形式包装出售。切片呈玫瑰色到红色，纯白色脂肪分布均匀，肉质细腻香甜、微咸、具有独特的香气。

帕尔玛火腿的独特品质主要取决于自然环境与人文因素。一方面，帕尔玛省具有得天独厚的气候条件。从维西利亚海吹来的海风，赋予了帕尔玛火腿特有的甜蜜香气。另一方面，意大利中北部地区对晚出栏重型猪的饲养从伊特鲁利亚时代延续至今，针对猪品种、饲养方式和屠宰标准等内容都建立了特定的技术要求和严格的监控体系。

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