

*We are always the same,
for over one hundred years*



King's since 1907, Excellence of the made in Italy.

For over one hundred years, King's is the leading actor among the Italian producers of dry cured high quality Prosciuttos. King's matches modern technologies, ancient recipes and traditional manufacturing to ensure top quality products with unique aromas, intense fragrance and a magnificent look.

KING'S
il prosciutto del cestello

*King's offering a wide range
of rich products
which will satisfy the most
discerning gourmet's and
their high standards of
nutritional and dietary
demands.*

Contact us: export@kingsprosciutti.it



Prosciutto di **SAN DANIELE**



PROSCIUTTO DI SAN DANIELE

KING'S San Daniele PDO Prosciutto is obtained from selected Italian pork legs, processed using traditional methods. Aged for over 13 months, this fine product is renowned for its balance of sweetness and fragrance. Its uniform red-pink colour, its intense aroma and its sweet, delicate taste make it the very finest of hams for the true connoisseur. The fine quality of KING'S San Daniele Prosciutto is brought out and further enhanced by the elegant and exclusive wicker basket used for gifts. Our San Daniele are available in five different ageings: 13, 16, 18, 20 and 22 months and are attainable boneless pressed or boneless addobbo.

Prosciutto di PARMA



PROSCIUTTO DI PARMA

King's ages Parma Prosciuttos in its factory in Langhirano, in the Province of Parma. The strict quality controls when selecting Italian meat and during the subsequent production processes, ensure KING's Parma PDO will have a sweetness and flavour to remember. Our Prosciutto di Parma are available in four different ageings: 13, 16, 18 and 20 months and are attainable boneless pressed or boneless addobbo.

Prosciutto VENETO



PROSCIUTTO VENETO

Veneto Berico-Euganeo PDO Prosciutto is produced in a very limited area of 15 municipalities in the Provinces of Padua, Vicenza and Verona, in the area of the Po' valley and at the foot of the Berici and Euganei hills. These rolling green hills help regulate weather conditions such as the wind, rain and temperature, creating the optimal balanced climate for ageing ham. KING's Veneto Berico Euganeo is a refined product with an ancient tradition, processed and aged using methods from a bygone age. It's the result of a perfect balance between salting times, prosciutto's weight, ageing conditions and time. It is made exclusively with fresh legs from Italian pigs, reared healthily and monitored from birth. The only added ingredient is sea salt. Aged for over 12 months, Veneto Prosciutto is tender and delicate when sliced, a fragrant natural masterpiece produced by the skilled hands of masters. Veneto Prosciutto is ideal for appetisers, first and second courses, and side dishes with a high culinary value. Furthermore, its organoleptic properties and low content of salt, fat and protein make it ideal for any diet.

SPECIALITIES



REBELLO

With a sweet taste and delicate aroma, Rebello is only obtained from selected Italian pork legs trimmed into their characteristic raindrop shape. It takes at least 13 months for Rebello, KING's precious and tender masterpiece, to be ready to tantalise the taste buds of connoisseurs. An exclusive product for moments of genuine pleasure.

SPECIALITIES



SNOCCIOLATO RUSTICO WITH PEPPER

Snocciolato Rustico with pepper boneless ham is tender, lean and compact. It's covered with a layer of pink peppercorn 'stucco' that offers natural protection to the meat, giving it its unmistakable flavour and the artisanal look of a fine ham.

SBUCCIATELLO

Sbucciатello ham is lean and firm. Ready to slice, it meets modern nutritional requirements. A rustic appearance, sweat aroma, and a balanced taste, are the intrinsic qualities that are easy to appreciate in this product.

SNOCCIOLATO

Kings' art of cured ham production led to an innovative product that meets the most demanding modern requirements. Snocciolato is a boneless ham with tender, lean and compact meat. It's covered with stucco (a mix of rice flour and pork fat) which, as well as adding aesthetic "flavour" to the ham, also stops it drying out.

DRY CURED Hams



AFFUMICATO DEI COLLI

This Prosciutto is a traditional speciality of the Friulian Alps, obtained from heavy pork legs of EU origin, aged and smoked with natural beechwood, then deboned and cleaned with a knife. The aromatic flavour produced by the smoking makes this product a favourite with connoisseurs.

ORIGINAL 1907

Our Prosciutto Original 1907 is a product obtained from the most meticulous selection of pork legs from the best Italian pig farms. The taste and quality of this Prosciutto are unmistakable and it's available both in a pressed and addobbo version, as well as with the bone.

MUY BON

This product is a delicious boneless product obtained from pork legs of EU origin. Renowned for the careful way it's cleaned with a knife, it reflects the quality of KING's tradition.



COOKED Hams



C'ERA UNA VOLTA

This is a oven roasted high quality ham of EU origin; the pork leg is deboned from the side and then hand sewn by artisans. Low level of syringing, sweet salt mixture, gluten free and contains no milk products. An excellent and prestigious product for the finest charcuterie.

COTTO DEL RE

This product is a selected cooked ham with an excellent quality and price ratio. Handpicked legs from pigs reared in EU countries are used in its production, pressed into a shape that gives a high yield when sliced. The churning and cooking techniques maintain the texture of the product. With no added polyphosphates, Cotto del Re is a certified gluten-free cooked ham, suitable for those with food intolerances.

OVEN ROASTED PRAGA

Hams



RE PRAGA

Re Praga is a cooked ham, smoked as the preserved central European recipe taught. This tradition derives from the centuries that the north eastern part of Italy passed under the rule of the Austro Hungarian Empire. It is seasoned following a traditional recipe and smoked naturally with beechwood. Re Praga is available in a boneless version, with a characteristic grid pattern left by the net. The product is gluten-free.

Rustici



RUSTICI

King's Rustici range is a new selection of speciality roasted meats cooked using traditional methods, involving slow browning and the skilled addition of seasoning and spices. Thanks to the care taken during the cooking stage, King's roasted meats have a golden-brown appearance that helps whet the appetite. All your expectations will be confirmed when you taste these specialities, with their delicate balance between the taste of the meat and the typical Italian seasoning.

PETTO DI TACCHINO ARROSTO

This delicacy is roast turkey made from whole boned and cleaned turkey breast. As for the cooked hams, the meat is treated with a mixture of salt and natural flavourings, rubbed, and finally cooked in an oven. The finishing touches are added through natural smoking, which gives the turkey its characteristic golden color.

LOIN ROAST PORK

This is one of the tastiest King's products: it is made wrapping lean pork loin in a slice of bacon, flavoured with natural spices and roasted it in a hot-air oven. As it is gluten-free, it is also suitable for those with food intolerances.

MORTADELLA

made using meat of pigs raised
WITHOUT ANTIBIOTICS



QUEEN MORTADELLA

A unique and high quality mortadella that is produced only with Italian porks born, raised and slaughtered, in Italy, grown **WITHOUT ANTIBIOTICS** and **NOT FED ANIMAL BY-PRODUCTS**.

We use only natural aromas,
it is **DIARY FREE**,
with **NO MSG ADDED**,
GLUTEN FREE
and **NO POLYPHOSPHATES**.



PIGS BORN AND RAISED IN ITALY



PRE SLICED TRAYS



KING'S MAXI

The Maxi line is characterized by its stylish but practical packaging that provides excellent product visibility and preserves the flavour: the product seems just sliced by the butcher.

Dimensions: 210x260x21 mm



TRAY SEALER

An elegant and practical transparent tray exalts the product's quality and beauty; the protective atmosphere maintains the fragrance and tastiness of the product as if it was just sliced.

Dimensions: 238x198x20 mm



KING'S VERTICAL OVAL

The Vertical Oval Tray line has his inimitable characteristic in its vertical oval shape that can be easily positioned on retailers' shelves optimizing the space.

Dimensions: 240x210x20 mm



WAVE

An innovative shape that remembers a wave and a bigger size emphasizes the product's quality and value.

Dimensions: 280x210x20 mm



PROSCIUTTERIA

KING^s



Selection



Prosciutto di SAN DANIELE

Selection



PROSCIUTTO DI SAN DANIELE

Salt, time and the unique climate of San Daniele del Friuli where the Adriatic Sea's breeze cross with those of the Alps, are the real ingredients that transform a fresh and heavy pork leg into the famous San Daniele Prosciutto. King's chooses only the best swine breeding farms in which porks born, raised and slaughtered in Italy, are fed with a refined grain and milk derivatives based diet, strictly controlled by the Production Disciplinary of the Consorzio. All of these characteristics make a PDO Prosciutto that distinguishes itself for the balance between sweetness and fragrance. The rosy red uniform color, the intense scent, the sweet and delicate taste are incomparable features that create an art prosciutto for true connoisseurs. This top quality product, manufactured with artisanal methods is available in different ageings: 16-18-20-22 months.

Prosciutto di PARMA

Selection



PROSCIUTTO DI PARMA

Prosciutteria's Parma Prosciutto has its origin in the aromatic Parma hills, and more precisely in King's factory in Langhirano: only in this small territory the climatic conditions are perfect for the making of this precious Prosciutto which is protected by the Consorzio. The selected Italian pork legs coming from the best Italian slaughters, the artisanal care in every step makes this product a precious dry cured Prosciutto which is unique in taste and sweetness. Prosciutteria Prosciutto di Parma is a classic Italian high quality delicacy and is available in different ageings: 16-18-20 months.

Prosciutto VENETO

Selection



PROSCIUTTO VENETO

The Veneto Prosciutto owes its excellence at the tight control of the Consorzio founded in 1971 by King's with the few existing local producers. The bond with the territory and its respect guarantee high quality and unique organoleptic properties. The production area is geographically limited to 15 small districts in the Veneto region, in the north eastern part of Italy; this PDO is a fine product of ancient tradition that derives from the perfect balance among time of salting, leg's weight, seasoning's length and condition that last at least 12 months. Veneto Prosciutto is produced exclusively with fresh pork legs that come from Italian swines raised following rigid rules and controlled from their birth. The long ageing exalts perfume, taste and fragrance and is the result of the patient work of King's artisans.

SPECIALITIES

Selection

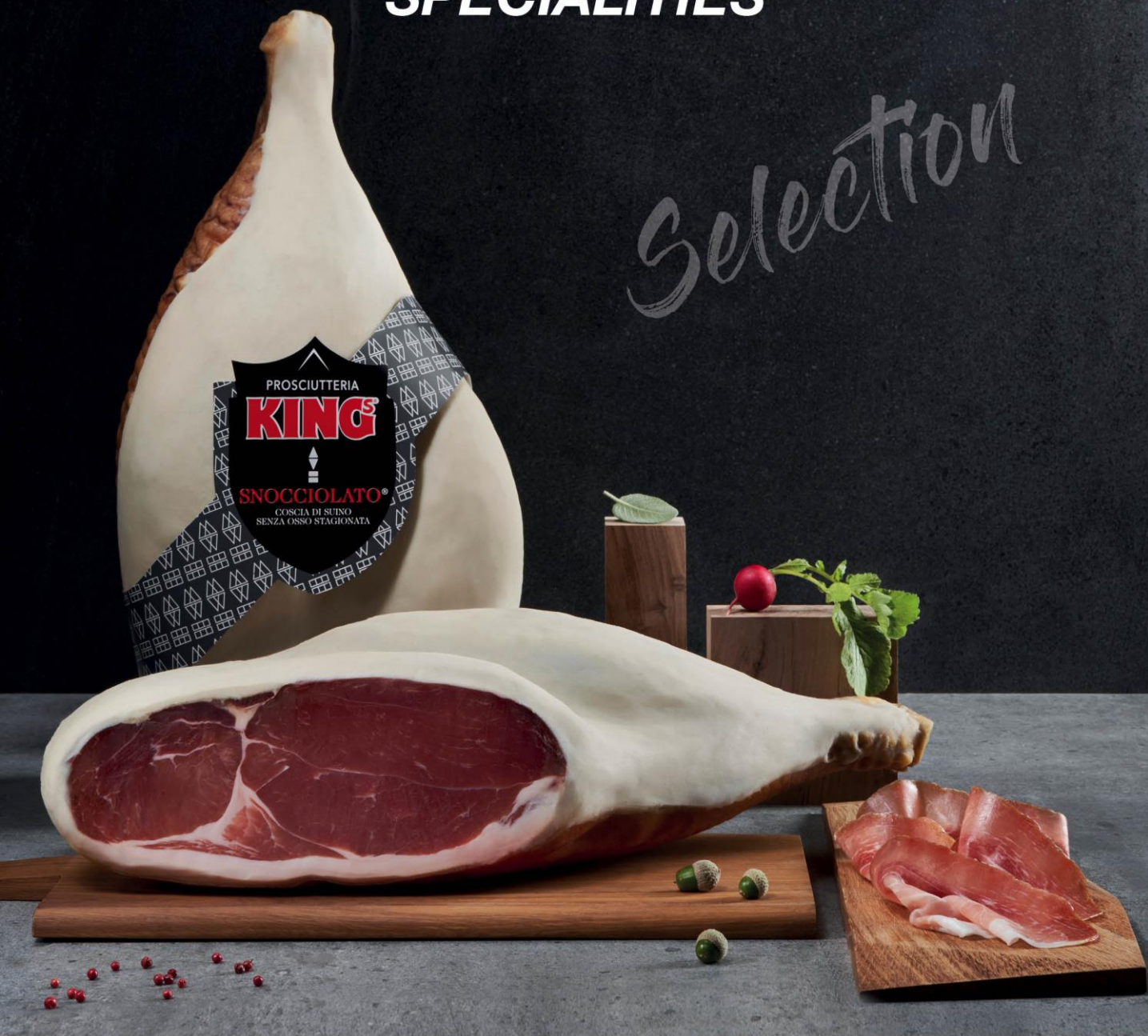


REBELLO

With a sweet taste and delicate aroma, the Prosciutteria Rebello is obtained only from the most noble part of selected legs of Italian pork trimmed into their characteristic raindrop shape. It takes at least 14 months for the Prosciutteria Rebello, King's precious and tender masterpiece, to be ready to be tasted. Rebello is an exclusive product with a uniform red color, smooth, with the correct balance between lean and fat part. Its taste is sweet, delicate with an aromatic touch.

SPECIALITIES

Selection



SNOCCIOLATO

King's craftsmanship discovered an innovative product that meets today's needs. The Prosciutteria Snocciolato is deboned, tender, has the perfect ratio of fat to lean meat and is covered by a layer of 'stucco' which as well as having an aesthetic function also protects the product, ensuring it not to dry out. Its rounded raindrop shape makes it a regular and consistent product with a very high yield when sliced.

SPECIALITIES



VAL LIONA

The Val Liona is produced in the heart of the namesake Liona Valley in the Berici Hills, cradle of age old expert breeders and artisans in the making of cured pork products. It originates from an ancient recipe passed down through the generations, starting from the use of only selected pork legs with the right proportions of lean and fat part. These are de-boned while fresh and their flavour and fragrance are enhanced with a blend of sea salt and natural aromas. The valley's clean air and microclimate give the aged Val Liona prosciutto a sweet and unmistakable taste.

SPECIALITIES

Selection



GRANSPECK

The Prosciutteria Granspeck is obtained from the thicker topside muscle of selected pork legs and is processed according to an ancient and exclusive recipe from the Veneto region. The traditional light smoking in hot smoke and the long ageing enhance the aromas of the spices, adding a sweet and refined flavour and creating a true gastronomic delight full of goodness and tradition.

OVEN COOKED SPECIALITIES

Selection



PRAGA VECCHIA TRIESTE

Praga Vecchia Trieste is a typical central European charcuterie ham, which Trieste has inherited through centuries of belonging to the Austro-Hungarian Empire. Prosciutteria uses the traditional central European recipe: only selected pork meat which is smoked naturally using beechwood and seasoned with special natural brines made in-house. This authentic speciality is reserved for the most demanding of customers.

OVEN COOKED SPECIALITIES

Selection



GRANSPECK COTTO

Prosciutteria Granspeck Cotto is a north east Italian traditional product, that takes origin from selected pork legs, trimmed in the classic “speck shape”. The meat is flavored with an exclusive Prosciutteria brine composed only of natural spices and then massaged to make the spices release all their aroma. Then the Granspeck is cooked in a vapor oven and at last it is smoked with natural beechwood.



www.kingsprosciutti.it