



## Fratelli Galloni

A FAMILY COMPANY PRODUCING TOP QUALITY  
CURED HAMS IN THE PARMA REGION

**F**ratelli Galloni prosciutti di Parma is a single-product company specialising in the production of superior quality Parma ham since 1960. Founded by 5 brothers originally working in the oldest prosciutto factories in Langhirano, the company is now managed by the same family that closely guard the knowledge and traditional skills handed down to them. Prosciutti di Parma is made in a restricted hilly area in the province of Parma, bound by the Po river on the North side and by the Tosco Emiliano mountains on the South side. The vast oak woods, cereal cultivation and feed by-products from the Parmesan cheese production given to the pigs has played a fundamental role in the production of quality hams. Furthermore, the spring waters in nearby Lesignano and Salsomaggiore have made it possible to directly extract a sulphur-rich salt and reduce the quantity of salt needed for optimal preservation of the ham so as to guarantee the unique sweet flavour. After a heavy investment in R&D, Fratelli Galloni now produce their patented Dulcis, an innovative product designed to meet the nutritional needs of a low sodium diet. The cured Dulcis ham, in addition to offering a high organoleptic quality, is characterised by a remarkable reduction in sodium content, 33% less than standard products. Another speciality of Galloni is Gargantua, a superior ham with delicately refined taste, intense aromas and extraordinary flavours. The ancient culture of ham production is characterised by a minimum of 10 meticulous procedures starting from the selection to salting, pre-resting, resting, washing - drying cycles, pre-curing and the actual maturation in cellars. Each production phase is given personal attention by Fratelli Galloni experts, hence they can only deal with a limited number of hams. Galloni ham is supplied to delicatessen stores and prestigious restaurants primarily in Italy but also internationally, in particular America and Japan. The main reason behind the success of Fratelli Galloni lies in their ability to combine their pursuit of maximum product quality with a consumer-oriented approach to the market as well as in their respect for traditional, natural processing methods combined with the adoption of the modern equipment made available through technological progress and food processing research. Their new plant in Langhirano, a major investment for future commercial growth, will be inaugurated in 2017.

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Fratelli Galloni Spa,  
[www.galloniprosciutto.it](http://www.galloniprosciutto.it)



