



**KRAS**

**KRAS, Meat Processing Industry, Ltd**

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**Distinguishing  
between prosciuttos**



Prosciutto is an air-dried meat product, made from fresh whole pork legs. The salting technology preserves the tradition of the dry salting process using coarse sea salt. An average time of maturation is one year. Favorable climatic conditions affect the varied drying and maturing dynamics, which is reflected in the color and texture of the muscle meat and the rich aroma of prosciutto.

*It is typical and true for all Kras brand prosciuttos that all production phases, from salting to the final stage of maturation, labelling and packaging, are carried out in the Karst area, in the Pršutarna Šepulje meat processing plant.*

*Despite technological innovations, we have maintained the classic method of producing this delicacy. We are a producer that does not use any preservatives when salting; the time of maturation is what ensures the development of a pleasant scent, flavor and ruby red color of prosciutto.*

The secret of this unique culinary delicacy is reflected in the rich aroma, intense color and somewhat firmer yet juicy and slightly salty slice. The harmony of smell and taste, the fullness of mouthfeel and the gentle muscle fibres that melt in your mouth excite our appetite and offer pleasant sensations when enjoyed. As it contains little salt and fat and is rich in vitamins and minerals, Karst Prosciutto can be recommended from a nutritional aspect. Therefore, we proudly say: "We only added salt and time". Its protein composition is even better than the composition of fresh meat, as the latter loses a lot of vitamins during cooking.

## Distinctions between Prosciuttos Kras



*Karst Prosciutto: Protected geographical indication is acquired on the basis of the Agriculture Act and Rules on procedures for the recognition of special agricultural products or foodstuffs.*

*A precise production specification, determination of the production area and an internal and external control system are prescribed. Product protection is conditioned by the environment, climatic characteristics, tradition, specific expertise and experience.*

### Karst Prosciutto - Prestige Line

Pork leg weight: 10+ kg

**20** MONTHS MATURED



### Karst Prosciutto - Premium Line

Pork leg weight: 8–10 kg

**16** MONTHS MATURED



### Karst Prosciutto

Pork leg weight: 7–8 kg

**12** MONTHS MATURED



### Prosciutto

Pork leg weight: 6–7 kg

**10** MONTHS MATURED

