



# MICHELE DEVODIER



Parma ham family since the 18th century.

*“Since I was a child, ham has always been my passion. At only 5 years old, my parents gifted me with my first robe and apron to grease the hams. Since then, I’ve never stopped.”*



*Learn more about the Devodier family.*

The Devodier family has been curing prosciutto in the Parma Region for several generations, and was one of the founding members of the Parma Ham Consorziu in 1963. Their commitment to traditional methods and exceptional quality has earned them a reputation as one of the finest producers of prosciutto in Italy.

Their unique cellars are located on the picturesque Parma River over a natural water spring, providing the perfect conditions for curing hams. The cellars are notable for their wooden aging racks, which are a crucial element of the traditional curing process. These racks are only used by cellars that have historically employed them, and are an important part of the Devodier family’s commitment to preserving the heritage of their craft.

The ancient cellars provide an authentic microclimate that is essential

to the distinctive flavor and texture of the Devodier prosciuttos. The company’s skilled artisans carefully monitor the hams as they age, using traditional methods passed down through the generations. The result is a signature sweet taste that has earned the company numerous awards, including the coveted seal of excellence given by Gambero Rosso.

The Devodier family’s dedication to their craft has made them a beloved part of the Parma Region’s culinary heritage, and their prosciuttos are enjoyed by food lovers around the world. Their commitment to sustainable and ethical practices, including sourcing their pork from local farms that adhere to strict animal welfare standards, ensures that their legacy will endure for generations to come.

## IN A FEW DATES

- 1700's**: The Devodier family starts with the breeding
- 1800's**: Beginning of the butchering activity
- 1900's**: The family starts the salumi processing
- 1963**: Enrico Devodier and other ham producers founds the *Consorzio del Prosciutto di Parma*
- 2000**: Gambero Rosso rewards the Devodier’s prosciutto by assigning the *seal of excellence*



### *Did you know?*

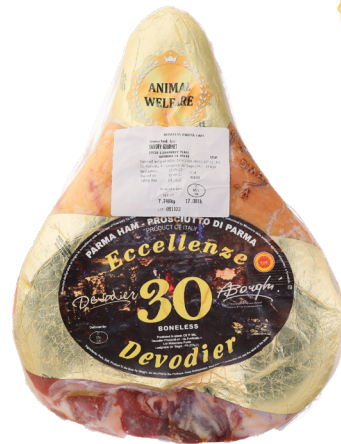
*At first, Salumi were not seen as real food, but simply a way to store butchered meat. After many centuries, Parma and its gastronomy are now one of Europe’s flagships and has been appointed «Creative City of Gastronomy» by the UNESCO.*



### 'ECCELLENZE' PROSCIUTTO DI PARMA DOP BONELESS 24 MONTHS

15046 16 lbs avg sold by: lb

The Eccellenze 24 month is Devodier's best selling ham for a reason. Made only with high quality Italian pork and a proprietary blend of Italian sea salts, the recipe and curing process has been in the family for generations and results in an incredibly refined texture combined with Devodier's unmistakable sweet taste.



### 'ECCELLENZE ANIMAL WELFARE' PROSCIUTTO DI PARMA DOP BONELESS 30 MONTHS

15039 16 lbs avg sold by: lb

The Eccellenze 30 month takes Devodier's strict standards to the next level as they collaborate with their top Italian farmers to purchase Italian pigs raised under the most rigorous standards of animal welfare. This high quality ham is then aged even longer to a total of 30 months for a more intense flavor experience while retaining the meat's delicate texture.



### 'DUCHESSA' PROSCIUTTO CRUDO BONELES

15182 15 lbs avg sold by: lb

Devodier's Duchessa MEC Prosciutto is made with the best selection of European meat processed, seasoned, and aged in Italy. The Duchessa is known for the sweetness which is characteristic of the Devodier brand, as well as a complexity of taste and aromas developed by expert seasoning with their unique blend of Italian sea salts and aging on Devodier's traditional wooden racks. No additional preservatives are ever added.



### CULATELLO NATURAL 14 MONTHS

15271 8 lbs avg sold by: lb

Processed in a bladder to regulate the curing and exposition in the cellar, this Culatello creates a perfect balance of taste, between the complexity of fat and the strong taste of the lean meat. A captivating balance of flavors.

*"A product with a deconstructed and strong taste that melts in your mouth and takes you on a journey of sensation. All in only one slice."*