

**La Quercia Llc**  
**400 Hakes Drive**  
**Norwalk, Iowa 50211**



**www.laquercia.us**  
**P: 515-981-1625**  
**F: 515-981-1628**

**Yield Comparison: La Quercia Prosciutto vs Prosciutto di Parma**

**Conclusion:** La Quercia Rossa Heirloom Prosciutto (skinless) yield s 95% meat suitable for slicing. La Quercia Prosciutto Green Label and La Quercia Prosciutto Americano yield 90%. A whole leg prosciutto, in our test, Prosciutto di Parma, yields only 71%. This yield advantage comes because at La Quercia, we remove the shank and most of the skin before we send our prosciutto to the customer. This comparison does not take into consideration other costs or benefits like shrink, labor, trimming, animal husbandry, or artisanal quality.

**Using this Information:** It is easy to compare whole boneless piece prices. Just take the whole leg prosciutto price per lb (Italian, Spanish, American, French, etc.) and add 34% to compare to your price for La Quercia Rossa. Add 27% to compare to your price for Prosciutto Americano or Prosciutto Green Label.

**Detail:** Here is the detail for each piece:

	<b>Prosciutto Americano</b>		<b>Prosciutto di Parma</b>	
	Weight-lbs	%	Weight-lbs	%
Start	8.64	100	15.52	100
Shank	.18	2	2.2	14
Skin	.44	5	1.58	10
End	.24	3	.38	2
Trim (yellow fat)	0	0	.28	2
<b>Net for Slicing</b>	<b>7.74</b>	<b>90</b>	<b>11.08</b>	<b>71</b>
Weight per slice	.06	.8% of net	.12	1.1% of net



Net Sliceable of 7.74 lbs for an 8.62 lb Prosciutto Americano



Net Sliceable of 11.08 lbs for a 15.52 lb Prosciutto di Parma ham