

#### National Organization Cured Meat Tasters

# Cultural non-profit association www.onasitalia.org

### 19/10/1999

- It was established at the Cuneo Chamber of Commerce by 29 Founding Members.
- Last year we celebrated the Twentieth Anniversary.
- Now it has 4815 members, 1221 ones are active.
- All the italian regions.
- Some italian Members are abroad.
- First course with foreign Members: from Romania.

#### Courses

- 398 courses all over Italy.
- Study Plan:
- 1° Module course: 5 lessons, tastings
- 2° Module course: raw charcuterie products, 8 lessons, tastings
- 3° Module course: cooked cold cuts, 8 lessons, tastings
- Course for Maestri Assaggiatori (Master Tasters)

#### The Castle of Fossano (CN)







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# **RAW HAM**

- The ham «matures», does not ferment
- The enzymatic attack of fats (lipolysis) leads to the substances responsible for the aroma of ham
- The enzymatic attack of proteins (proteolysis) leads to the formation of free amino acids
- Salt percentual: 5-6%
- PDO: Prosciutto di Parma, Prosciutto San Daniele, Jambon de Bosses....
- PGI: Prosciutto di Norcia, Prosciutto Amatriciano, Prosciutto di Sauris.





#### **RAW HAM: Tasting**

- Fresh meat: negative characteristic given by an unseasoned product
- Sweet: antithetical sweet of salty and bitter
- Seasoned: product's indispensable characteristic



- Salty: caused by the high salt percentuale of the product, 5.8-7%
- Hazelnut and butter aroma: good attributes
- Acid, bitter, kneading: negative characteristic, index of excessive proteolysis or presence of microbial fermentation



#### Valle d'Aosta Lardo di Arnad

• On the rye bread



#### Lardo d'Arnad

- It is one of the main and characteristic charcuterie products of the Valle d'Aosta Region.
- Arnad is a village located in a very narrow valley, currently inhabited by about 1300 people. The Municipality of Arnad has ideal climatic conditions for the seasoning of the Lardo d'Arnad, a dry and well-ventilated environment that allows the right development of the ripening processes, from salting to the end of the seasoning, which is crucial in enriching the lard in delicacy and tenderness.
- Salted in brine in wooden doils: non-calcareous water, with a very low hardness, mountain aromatic herbs.





# Tasting of lardo di Arnad: colors, smells and flavors of VDA Region

- Product different from other lards in particular from Colonnata one, so the tradition and environment of production of the salami are crucial.
- At the moment of tasting, the Lardo d'Arnad comes in **pieces of different sizes** depending on the cut and technology with a **minimal height of 3 cm** and with the **rind on the side.**
- Externally it is white with the possible presence of a part of meat, while inside it is light pink, without veins.
- **From Disciplinary**: when it is tasted it is rich in aromas and flavors, while the taste is pleasant and reminiscent of the herbs used in the brine.



## **RAW SALAMI**

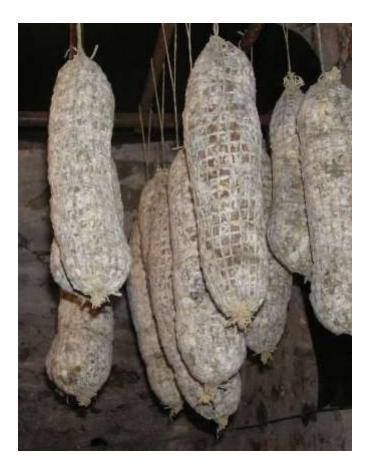
- One of the most ancient forms of meat preservation
- Different regional eating habits have determined different types
- PDO: Salame Brianza, salame di Varzi, salame Piacentino....
- PGI: Salama da sugo, salame felino, salame d'oca di Mortara, Salame Piemonte.





# PLUMAGE

- Colonization of the casing after a few days
- Positive molds (Penicillium spp) and negative molds (Aspergillus)
- Inoculation of selected molds on the casing
- Humidity regulation, deacidification, hydrolysis of proteins and external appearance







#### Thanks for your attention

• ...by ONAS

