



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)



ph. Alessandrini





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ORGANIZZAZIONE NAZIONALE
ASSAGGIATORI SALUMI



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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.



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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 percentage 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.



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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

