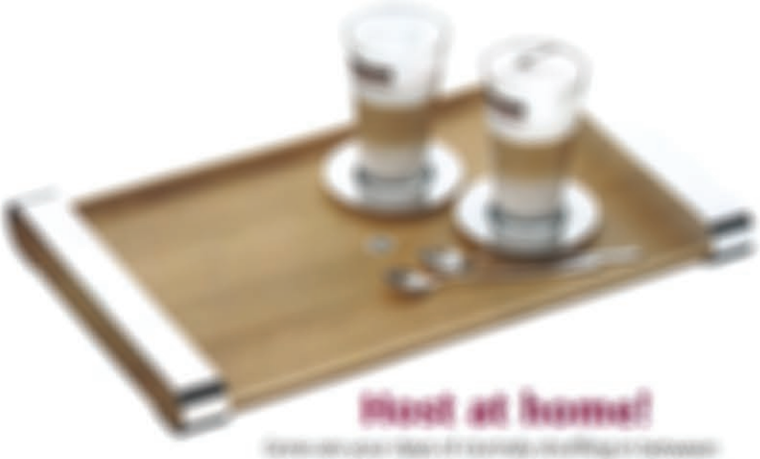
MARCH 2015

What's new! New In Stores



Prizing the Parma ham

The Devodier family prides itself for its long tradition of producing Italian Parma ham without preservatives and using only salt. The 24-month aged 'Luna' Parma, aged in a six feet (or 2m) deep cellar, derives its name from the curing and ageing process that is determined by phases of the moon. The 30-month aged 'Secretum' Parma Ham goes through a more rigorous process ageing entirely underground, with a source of clear water that runs through it. These ageing processes result in meats that are full of distinct intense flavour.

Devodier Proscuitto di Parma ham, 16 months, 24 months, 30 months, $14.20-$14.80/100g, available at Huber's, www.hubers.com.sg