

Webinar Resources

Follow links to download slide decks. Full webinar presentations are available for members to view.

- [Charcuterie at IDDBA](#) - Learn about charcuterie related resources available from IDDBA.
- [The History of Italian Charcuterie](#) - A journey into the history of Italian "salumi" (charcuterie), from ancient Roman times to today. Discover the origins of Italian tradition and the evolution of techniques and production methods of some of the most iconic products to see what makes them different.
- [The Guide on How to Best Handle, Slice and Preserve Whole Pieces of Italian Charcuterie: Prosciutto Cotto, Prosciutto Crudo, Mortadella, Salame... the Italian Way.](#)
- [Kook - The Italian Charcuterie Cookbook](#)