



**Leoncini** s.r.l.  
INDUSTRIA SALUMI  
37010 COLÀ DI LAZISE (VR) ITALY  
VIA CONFINE, 4

PRODUCT NAME: pure pork mortadella LEONCINI with chilli  
– no phosphates added

SP1.17  
REV. 2 of 14.03.18  
PAG. 1 of 4



Certified Company BRC Global Standard for Food Safety Issue 8 – IFS Food Version 6.1

## PRODUCT DESCRIPTION

Pure pork meat Mortadella, no phosphates added; contained in a synthetic cylindrical casing of 30 kg entire or in halves vacuum packed. Oval-shaped of 14-15 kg, contained in synthetic casing, in halves 5kg. All with chilli pepper <sup>(1)</sup> (code 1361 for all sizes and shapes available). Natural flavourings only.

## INGREDIENTS

Pork meat  
Pork fat  
Pork tripe  
Skimmed milk powder  
Salt  
Saccharose  
<sup>(1)</sup> *chilli pepper* (0,7%)  
Pistachio  
Antioxidant: E 301  
Preservative: E250  
Spices  
Natural flavourings



## ORGANOLEPTIC FEATURES

Colour: uniform pink with interposed white pieces of lard  
Smell: pleasant, fragrant, characteristic  
Taste: delicate  
Texture: compact  
Shape: inviting and typical



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### CHEMICAL-PHYSICAL FEATURES\*

Moisture:	% p/p	49.0%
Minerals:	% p/p	3.0%
Added polyphosphates	gr/kg P205	according to the laws
Nitrites (as NaNO <sub>2</sub> )	mg/kg	<100

### NUTRITIONAL FEATURES\*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	1436 kJ / 347 kcal
Fats	31 g
- Whose saturated fats	11 g
Carbohydrates	2,0 g
- Whose sugars	2,0 g
Proteins	15 g
Salt	2,8 g

### MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION\*

CMT a 30°C	UFC/g	< 10.000
Total coliforms	UFC/g	< 10
Staphylococcus aureus	UFC/g	< 10
Clostridia sulphito reducers	UFC/g	< 10
Salmonella Spp	in 25 g	Absent
Listeria Monocytogenes	in 25 g	Absent
E.Coli O157	in 25 g	Absent

### INSTRUCTIONS

Ready for consumption, sliced.



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The product is gluten free, with no added glutamate. Natural flavorings only.

### OGM DECLARATION<sup>(1)</sup>

According to the evaluation of the components of the recipe and of the suppliers declarations, the product:

- isn't a product containing or consisting of genetically modified organisms
- isn't a product starting from genetically modified organisms
- doesn't contain ingredients produced from genetically modified organisms

<sup>(1)</sup> doesn't require the labelling *GMO – Specifics norms: Regulation (EC) N. 1829/2003, Regulation (EC) N.1830/2003.*

### PACKAGING

FIRST WRAPPING: transparent food envelope, for vacuum packing in nylon – polyethylene.

FINAL WRAPPING: cardboard for foods with capacity of about Kg 30 (2 units of about 14/15 kg each)

PALLET: euro type

### SHELF LIFE

MPT<sup>(2)</sup>: 120 days

Guaranteed remaining life on the delivery: 90 days.

<sup>(2)</sup> from the packing date

### STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated 0°C / +4°C

(in case the mortadella purchased was not vacuum packed, it is necessary to take it out from the box and store it in airy environment, at a temperature below +13°C)



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## MANUFACTURER

**LEONCINI S.R.L.**  
**VIA CONFINE, 4**  
**37017 COLA' DI LAZISE (VR)**  
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## PLANT

**VIA CONFINE, 4**  
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plant licensed to export to U.S.A. CANADA, JAPAN, AUSTRALIA  
Plant recognised from IFCC  
to the production, the dissection and the packing of the Mortadella Bologna PGI

- Leoncini s.r.l. is part of the Consorzio Mortadella Bologna and is one of the companies that undersigned the act of it's constitution in 2001. The Consorzio of Mortadella Bologna has the aim to preserve and value the Mortadella Bologna IGP.



\* Data above mentioned are related to analyses carried out in the course of the standard controls in the production on products of average weight kept in the temperatures indicated on the packaging.