

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 (1) (code 1361 for all sizes and shapes available). Natural flavourings only.



Colour: uniform pink with interposed white pieces of lard

Smell: pleasant, fragrant, characteristic

Taste: delicate Texture: compact

Shape: inviting and typical



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

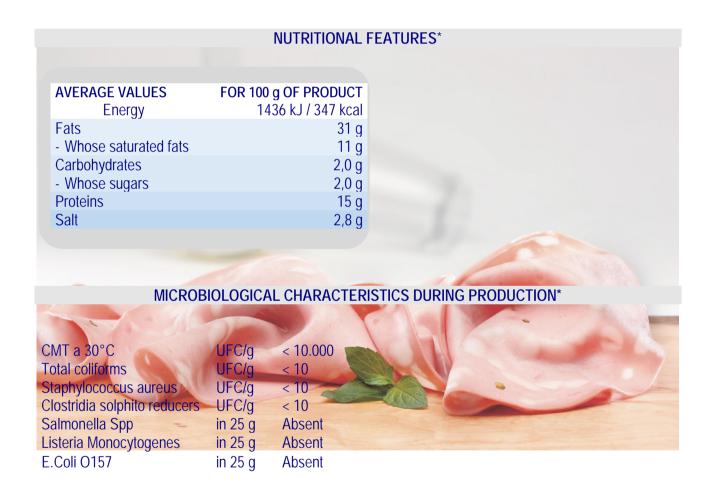
SP1.17 REV. 2 of 14.03.18 PAG. 2 of 4

CHEMICAL-PHYSICAL FEATURES*

Moisture: % p/p 49.0% Minerals: % p/p 3.0%

Added polyphosphates gr/kg P205 according to the laws

Nitrites (as NaNO2) mg/kg <100



INSTRUCTIONS

Ready for consumption, sliced.

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

SP1.17 REV. 2 of 14.03.18 PAG. 3 of 4

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

OGM DECLARATION(1)

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

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(2): 120 days
Guaranteed remaining life on the delivery: 90 days.
(2) 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)

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

MANUFACTURER

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

www.leoncini.com / Email@leoncini.com



• 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.