



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

**DENOMINATION:** Italian turkey breast, baked in the oven,  
*gluten free, without monosodium glutamate, without  
lactose, without added polyphosphates.*  
*From animal ground raised without using antibiotics.*

SP3.05  
Rev. 2 of 24.03.20  
Pag. 1 of 4



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

## Italian oven cooked turkey breast

*Gluten free, no added monosodium glutamate,  
lactose free,  
without added poliphosphates*  
***From ground raised animals  
without using antibiotics***



### PRODUCT DEFINITION

Obtained exclusively from whole turkey breast, from animals born, reared and slaughtered in Italy, raised on the ground and to which antibiotics have not been administered during the entire production cycle on the farm. With GMO-free vegetable feeding.

Round shaped, trimmed and baked in the traditional oven. Gluten free and without monosodium glutamate and lactose. Weight of kg 4,5 / 5.0 approx. Entire and vacuum packed in PE/Aluminum (cod.280). Available in halves, vacuum packed, in transparent Cryovac envelope (cod. 2809).

### INGREDIENTS

Turkey meat (82%)  
Water  
Salt  
Saccharose  
Milk proteins  
Stabilizer: E407  
Antioxidant: E301  
Preservative: E250  
Glazing agent: plain caramel  
Flavours





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Pag. 2 of 4

### ORGANOLEPTIC FEATURES

Color: pinky and uniform  
Smell: pleasant and scented  
Flavor: delicate and harmonious  
Texture: the slice is compact and solid  
Appearance: inviting

### CHEMICAL-PHYSICAL FEATURES\*

|                                  |                                     |        |
|----------------------------------|-------------------------------------|--------|
| Moisture:                        | % p/p                               | 75,5 % |
| Minerals:                        | % p/p                               | 3,0 %  |
| Added polyphosphates             | gr/kg P <sub>2</sub> O <sub>5</sub> | Absent |
| Nitrites (as NaNO <sub>2</sub> ) | mg/kg                               | <100   |

### NUTRITIONAL FEATURES\*

| AVERAGE VALUES       | FOR 100 g OF PRODUCT |
|----------------------|----------------------|
| Energy               | 378 kJ / 89 kcal     |
| Fat                  | 0,6 g                |
| - of which saturates | 0,2 g                |
| Carbohydrate         | 0,9 g                |
| - of which sugars    | 0,8 g                |
| Protein              | 20 g                 |
| Salt                 | 2,5 g                |

### MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION\*

|                              |         |           |
|------------------------------|---------|-----------|
| CMT at 30°C                  | UFC/g   | < 100.000 |
| Total coliforms              | UFC/g   | < 10      |
| Staphylococcus aureus        | UFC/g   | < 10      |
| Clostridia solphito reducers | UFC/g   | < 10      |
| Salmonella Spp               | In 25 g | Absent    |
| Listeria Monocytogenes       | In 25 g | Absent    |



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Rev. 2 of 24.03.20  
Pag. 3 of 4

## USAGE

Ready for consumption, sliced.

Gluten free, without monosodium glutamate. Without lactose. Without added polyphosphates.  
Product has not received treatment using ionized radiations and doesn't contain ionized ingredients.

## 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<sup>(2)</sup>

FIRST WRAPPING: envelope for food in poly-coupled polyethylene-aluminum, for vacuum packaging, transparent food envelope in half.

SECOND WRAPPING: cardboard for foods with capacity of about Kg 8,5-9,0 c.a. (2 units of kg 4,5 -5,0 approx – 4 units of kg 2,0-2,25 approx).

PALLET: euro type

| CODE | Format | Average weight per piece | Piece/ carton | Carton dimension   | weight     | Carton Layer | number layers | tot pallets |
|------|--------|--------------------------|---------------|--------------------|------------|--------------|---------------|-------------|
| 280  | entire | 4,0-4,5 ca               | 2 pcs         | 59,9 x 27,5 h 20,4 | 8,5-9,0 ca | 6            | 8             | 48          |
| 2809 | halves | 2,0-2,25 ca              | 4 pcs         | 59,9 x 27,5 h 20,4 | 8,5-9,0 ca | 6            | 8             | 48          |

<sup>(2)</sup> standard values due to amendments without notice

## SHELF LIFE <sup>(3)</sup>

TMC<sup>(3)</sup>: 150 days (entire, vacuum packed in PE/aluminum) – 90 days (in halves, cryovac packed)

Guaranteed remaining life on the delivery: 120 days (entire, vacuum packed in PE-aluminum) – 60 days (in halves, cryovac packed).

<sup>(3)</sup> from packaging day



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Pag. 4 of 4

## STORAGE AND TRANSPORT CONDITIONS

Refrigerated 0°C / + 4°C

## MANUFACTURER

**LEONCINI S.R.L.**  
**VIA CONFINE, 4**  
**37017 COLA' DI LAZISE (VR) - ITALIA**  
[www.leoncini.com](http://www.leoncini.com) / E-mail: [mail@leoncini.com](mailto:mail@leoncini.com)



## PLANT

**VIA CONFINE, 4**  
**37017 COLA' DI LAZISE (VR) - ITALIA**  
[www.leoncini.com](http://www.leoncini.com) / E-mail: [mail@leoncini.com](mailto:mail@leoncini.com)

**IT 169 L**  
**CE**



Qualified plant to export in U.S.A., CHINA, JAPAN, CANADA and AUSTRALIA,  
recognised from IFCQ to the production,  
the dissection and the packaging of 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.