



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

PRODUCT NAME: pure pork mortadella LEONCINI "LINEA ROSSA" – no phosphates added

SP1.19
REV. 2 of 30.04.21
PAG. 1 of 4

PRODUCT DESCRIPTION

Pure pork meat Mortadella, no phosphates added, obtained from meats of pigs raised and slaughtered in the European Community; made into a synthetic cylindrical casing of 30 kg whole (code 136) or in halves vacuum packed (code 13630). In half oval shaped, in synthetic casing, of 14-15 kg (code 13614).

The following formats and sizes with pistachio⁽¹⁾ are also available:

Code 1360 (whole Mortadella Leoncini P.S. "Linea Rossa")

Code 136014 (1/2 Mortadella Leoncini P.S. "Linea Rossa" 14 Kg.)

Code 136030 (1/2 Mortadella Leoncini P.S. "Linea Rossa" 30 Kg.).

INGREDIENTS

Pork meat
Pork fat
Pork tripe
Skimmed milk powder
Salt
Saccharose
(1) *Pistachio* (0,6%)
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	absent
Nitrites (as NaNO ₂)	mg/kg	<100

NUTRITIONAL FEATURES*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	1436 kJ / 347 kcal
Fat	31 g
- of which saturates	11 g
Carbohydrate	2,0 g
- of which sugars	2,0 g
Protein	15 g
Salt	2,8 g

MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION*

CMT a 30°C	UFC/g	< 10.000
Total coliforms	UFC/g	< 10
<i>Staphylococcus aureus</i>	UFC/g	< 10
Clostridia sulphito reducers	UFC/g	< 10
<i>Salmonella spp</i>	in 25 g	Absent
<i>Listeria monocytogenes</i>	in 25 g	Absent
<i>E.coli</i> O157	in 25 g	Absent

INSTRUCTIONS

Ready for consumption, sliced.



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The product can contain pistachio even if the ingredient is not in its composition. Product is gluten free, and without added monosodium glutamate. With 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

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

PACKAGING⁽²⁾

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

FINAL WRAPPING: cardboard for foods with capacity of about Kg 15 c.a. (Kg 30 c.a. for a whole unit from 30 kg c.a.)

PALLET: euro type

CODE	Format	Average weight kg/piece	Pcs/ case	Case dimension	Total weight pl.kg	Carton/ layers	Number of layers	Cases/ pallet
136	Entire various sizes	15/30	1 pz	50,2 x 26 h 25,1	15/30 ca	7	3	21
13614	½ of kg 14	7/8	2 pz	50,2 x 26 h 25,1	15 ca	7	3	21
13630	½ of kg 30	15	1 pz	50,2 x 26 h 25,1	15 ca	7	3	21
1360	Entire with pistachio	15/30	1 pz	50,2 x 26 h 25,1	15/30 ca	7	3	21
136014	½ of kg 14 c/pist.	7/8	2 pz	50,2 x 26 h 25,1	15 ca	7	3	21
136030	½ of kg 30 c/pist.	15	1 pz	50,2 x 26 h 25,1	15 ca	7	3	21

⁽²⁾ standard value

SHELF LIFE

MPT⁽³⁾: 120 days

Guaranteed remaining life on the delivery: 90 days

⁽³⁾ from the packing date

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / + 4°C

(In case of mortadella not vacuum packed is fundamental by the delivery remove the mortadella from the cardboard and to keep in air-room at a temperature not higher than + 13°C)



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MANUFACTURER

LEONCINI S.R.L.
VIA CONFINE, 4
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PLANT

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Plant licensed to U.S.A, CANADA, JAPAN, CHINA and AUSTRALIA
Plant recognized by the IFCC
to the production, the dissection and the packaging of the PGI Mortadella

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.