

 <p>Leoncini s.r.l. INDUSTRIA SALUMI 37010 COLÀ DI LAZISE (VR) ITALY VIA CONFINE, 4</p>	<p>PRODUCT NAME: MORTADELLA BOLOGNA P.G.I.. banco libero servizio According to Reg. (CE) n. 510/2006</p>  	<p>SP1.25 REV. 8 of 30.09.17 PAGE 1 OF 4</p>
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Certified Company BRC Global Standard for Food Safety Issue 8 – IFS Food Version 6.1

PRODUCT DESCRIPTION

Mortadella of natural pork meat without added polyphosphates and caseinates. 700 gr “Ovalina”, vacuum packed (code 142MB – see picture 1) and gr 500 half “ovalina” (code 1429MB – picture 2), vacuum packed thermoshaped; put into a synthetic imprinted bladder.

INGREDIENTS

Pork meat
Pork tripe
Salt
Saccharose
Antioxidant: sodium ascorbate
Preservative: sodium nitrite
Spices
Natural flavourings



(pic.1)

SENSORY FEATURES

Colour: rose-colored with a homogeneous distribution of white chipped back-fat
Smell: pleasant, fragrant, characteristic
Taste: delicate
Texture: compact
Shape: inviting and typical



(pic. 2)



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SP1.25
REV. 8 of 30.09.17
PAGE 2 OF 4

CHEMICAL-PHYSICAL CHARACTERISTICS*

Moisture:	% p/p	56,5 %
Minerals:	% p/p	3.5 %
Added polyphosphates	gr/kg P205	absent
Nitrites (as NaNO ₂)	mg/kg	<100

NUTRITIONAL CHARACTERISTICS*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	1160 kJ / 280 kcal
Fats	24 g
- Whose saturated fats	8,8 g
Carbohydrates	< 0,5g
- Whose sugars	< 0,5g
Proteins	16 g
Salt	2,7 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

USE INSTRUCTIONS

Product ready to be used. For self service. Do not pierce the packaging.



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SP1.25
REV. 8 of 30.09.17
PAGE 3 OF 4

The product can contain pistachio even if the ingredient is not in its composition. The product is gluten free, with no added monosodium 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

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

PACKAGING⁽²⁾

FIRST WRAPPING: whole "ovalina" = shrink-wrap envelope for foods made of a highly resistant multilayer film. Half ovalina = thermoformed laminated envelope for foods.

FINAL WRAPPING: cardboard for foods.

PALLET: euro type.

CODE	Size	Average weight kg/pc.	Pcs/carton	Carton dimensions	Total weight kg	Cartons/layer	No of layers	Total cartons/pallet
142MB	Ovalina	0,700cal	9 pcs	45 x 30,6 h 10,5	KG 6,3	5	5	25
1429MB	Half ovalina	0,500cal	12 pcs	45 x 30,6 h 10,5	KG 6,0	5	5	25

⁽²⁾ standard values

SHELF LIFE⁽³⁾

MPT: 120 days

Guaranteed remaining life on the delivery: 90 days

⁽³⁾ from the packaging date

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / +4°C



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SP1.25
REV. 8 of 30.09.17
PAGE 4 OF 4

MANUFACTURER

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PLANT

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plant licensed to export to U.S.A, CANADA, JAPAN, AUSTRALIA, CHINA
Plant recognised from INEQ
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 its 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.