

PRODUCT NAME: MORTADELLA BOLOGNA P.G.I.. banco libero servizio According to Reg. (CE) n. 510/2006 SP1.25 REV. 8 of 30.09.17 PAGE 1 OF 4



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" (code1429MB – picture 2), vacuum packed thermoshaped; put into a synthetic imprinted bladder.



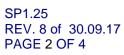
Colour: rose-colored with a homogeneous distribution of white chipped back-fat Smell: pleasant, fragrant, characteristic Taste: delicate Texture: compact Shape: inviting and typical











CHEMICAL-PHYSICAL CHARACTERISTICS*

Moisture:	% p/p	56,5 %
Minerals:	% p/p	3.5 %
Added polyphosphates	gr/kg P205	absent
Nitrites (as NaNO2)	mg/kg	<100

	NUTRITIONAL CH	L 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*

			La Maria	
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		
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USE INSTRUCTIONS

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





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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		Average			Total	Cart		
CODE	Size	weight	Pcs/cart	Carton	weight	ons/	No of	Total cartons/
		kg/pc.	on	dimensions	kg	layer	layers	pallet
142MB	Ovalina	0,700cal	9 pcs	45 x 30,6 h 10,5	KG 6,3	5	5	25
	Half	15			NO.	1		
1429MB	ovalina	0,500cal	12 pcs	45 x 30,6 h 10,5	KG 6,0	5	5	25
(2) standard v	ralues							
				SHELF LIFE ⁽³⁾				
							-	

MPT: 120 days Guaranteed remaining life on the delivery: 90 days

(3) from the packaging date

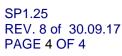
STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / +4°C





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MANUFACTURER

LEONCINI S.R.L. VIA CONFINE, 4 37010 COLA' DI LAZISE (VR) www.leoncini.com / Email@leoncini.com



PLANT

VIA CONFINE, 4 37010 COLA' DI LAZISE (VR) - ITALIA www.leoncini.com / E-mail: mail@leoncini.com



Europa

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 ٠ 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.

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