



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

PRODUCT NAME: pure pork mortadella "2000" without added polyphosphates

SP1.02
REV. 10 of 14.03.18
PAGE 1 of 4



ONTVANGEN
Door Tom om 07:54,31-1-22

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

PRODUCT DESCRIPTION

Pure pork mortadella without added polyphosphates, made into a cylindrical synthetic bladder, weighting 30 kg entire or in halves vacuum packed (photo 1). Oval shape made into a natural bladder with a capacity of 12/14 Kg (photo 2), one-piece or half-piece, vacuum packed.

There are also on demand several sizes and calibres, all with or without pistachios. With natural flavourings only.



photo n. 1



photo n. 2

INGREDIENTS



Pork meat
Pork tripe
Skimmed milk powder
Salt
Saccharose
(¹) Pistachio (0,6%)
Antioxidant: sodium ascorbate
Preservative: sodium nitrite
Spices
Natural flavours

(¹) present only in mortadella with pistachio.

ORGANOLEPTIC FEATURES

Colour: by slicing uniform pink with interposed pieces of lard
Smell: particularly pleasant, fragrant, characteristic
Taste: delicate
Texture: compact
Aspect: inviting and typical



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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	49.8%
Minerals	% p/p	3.5%
Added polyphosphates	gr/kg P205	Absent
Nitrites (like NaNO ₂)	mg/kg	<100

NUTRITIONAL FEATURES*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	1394 kJ / 337 kcal
Fats	30 g
saturated	11 g
Carbohydrates	1,7 g
sugars	1,7 g
Proteins	15 g
Salt	2,7 g

MICROBIOLOGICAL FEATURES IN THE COURSE OF PRODUCTION*

CMT a 30°C	UFC/g	< 10.000
Coliformes	UFC/g	< 10
Staphylococcus aureus	UFC/g	< 10
Clostrides sulphites	UFC/g	< 10
Salmonella Spp	in 25 g	Absent
Listeria Monocytogenes	in 25 g	Absent
E.Coli O157	in 25 g	Absent

USE INSTRUCTIONS

The product is ready to be consumed, sliced.

The product can contain pistachio even if the ingredient is not in its composition.

No monosodium glutamate added. The product is gluten free. Only whit natural flavourings.



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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: food cardboard with a capacity of Kg 15 approx. (1 unit of Kg. 30 in half - 1 unit of kg 15 entire approx. - 2 units of kg.15 approx. cut in half); for sizes weighing more than 20 kg one piece per cardboard.

PALLET: euro type

CODE	format	Average Kg per piece	Pieces per carton	Carton dimension	Overall weight kg	Carton layer	Layer number	tot pallets
1409	Synthetic bladder entire	14/15	1 pc	49 x 25 h 24,5	15 ca	7	3	21
14099	½ synthetic bladder. 14 kg or 30 kg	7/8 - 15	2 – 1 pc	49 x 25 h 24,5	15 ca	7	3	21
1419	Natural bladder entire or half	15 – 7/8	1 – 2 pc	49 x 25 h 24,5	15 ca	7	3	21
14009	Synthetic bladder entire with pistachio	7/8	1 pc	49 x 25 h 24,5	15 ca	7	3	21
140099	½ synthetic bladder 14 kg or 30 kg with pistachio	7/8 - 15	2 – 1 pc	49 x 25 h 24,5	15 ca	7	3	21
14109	Natural bladder entire o ½ with pistachio	14 – 7/8	1 – 2 pc	49 x 25 h 24,5	15 ca	7	3	21

(2) Standard value (Cod. 140 for bigger sizes – Cod. 1400 for bigger sizes w/pistachio)

SHELF LIFE

MPT⁽³⁾: 120 days (90 day for sizes until 40 kg - 60 days for size weighing more than 40 kg)

Guaranteed remaining life on the delivery: 90 days (60 days for sizes until 40 kg - 30 days for sizes weighing more than 40 kg)

⁽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)

MANUFACTURER



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PLANT

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IT 169 L
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plant licensed to export to U.S.A, CANADA, JAPAN, CHINA and AUSTRALIA.
Plant recognised from IFCQ
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 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.