



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

PRODUCT NAME: pancetta filettata arrotolata nazionale

SP2.05
Rev. 7 04.01.23
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PRODUCT DESCRIPTION

It's a traditional product of the Italian delicatessen made of degreased and trimmed bacon, obtained from accurately selected pork meat. Swines are reared and fed according to the best national traditions. Meat is spread with salt, spices and natural aromas, then rolled up, tied and left to age for at least 10 weeks.

Product under vacuum packed, final weight approx. 3 kg (whole, code 403 EAN13 853760, half, code 4039 – EAN13 647940).

INGREDIENTS

Pork belly
Salt
Saccharose
Flavourings
Antioxidant: sodium Ascorbate
Preservatives: potassium nitrate, sodium nitrite



SENSORY FEATURES

Colour: rose vivid colored with an interchanged distribution of white fat layers.

Smell: pleasant, not too much fragrant, delicate

Taste: typical, harmonic

Texture: compact

Shape: inviting



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CHEMICAL PHYSICAL FEATURES*

Moisture:	% p/p	44,0 %
Minerals:	% p/p	6,0 %
Added Polyphosphates:	g/kg P ₂ O ₅	Absent
Nitrites (as NaNO ₂) ⁽¹⁾	mg/kg	< 150
Nitrates(as NaNO ₃) ⁽²⁾	mg/kg	< 150

⁽¹⁾⁽²⁾ These are maximum values for dosage that can be added during the production according to dir.2006/52/CE

NUTRITIONAL VALUES*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	1370 kJ / 330 kcal
Fat	26 g
- Whose the saturated fat	9,9 g
Carbohydrates	<0,5 g
- Whose sugar	<0,5 g
Protein	24 g
Salt	4,3 g

MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION *

Total plate count at 30°C	UFC/g	<
Total Coliformes	UFC/g	< 10
<i>Staphylococcus aureus</i>	UFC/g	< 10
Clostridi 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> 0157	In 25 g	Absent

USE INSTRUCTIONS

Product is ready to be consumed, sliced.



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The product is gluten free and does not contain milk derivatives. With no added monosodium glutamate.

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 type OPA-LDPE.

FINAL WRAPPING: cardboard for foods with a capacity of 6Kg (2 half-pieces of 3 Kg approx., 4 pieces of 1,5 kg).

PALLET: euro type

CODE	average weight of the single piece in kg	Pieces per box	Dimension Of the box	Total weight of the box	Boxes per layer	Number of layers	Total boxes
4039 (half)	1,500	4 pc	45 x 28 h 15	KG 6 c.a	6	4	24
403 (entire)	3,000	2 pc	45 x 28 h 15	KG 6 c.a	6	4	24

⁽²⁾ values to to amendment, without notice

SHELF LIFE⁽³⁾

TMC: 90 days

Guaranteed remaining life on the delivery: 60 Days

⁽³⁾ from packing date

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / + 4°C



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MANUFACTURER

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VIA CONFINE, 4
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PLANT

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CE



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

* 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.