



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

NAME: Cooked ham "Leoncini", without polyphosphates and caseinates added – type "Parigi"

SP3.10  
Rev. 10 of 11.07.22  
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## PRODUCT DESCRIPTION

Cooked ham steamed in a traditional mould with a mandoline form, obtained from legs of pork reared and slaughtered in the European Community from a haunch which weights 9/10 kg, accurately selected, trimmed and skimmed. Final weight: almost 6,5 kg. Product vacuum packed in an aluminium food envelope. (cod. 640)

## INGREDIENTS

Pork leg  
Salt  
Saccharose  
Antioxidant: sodium ascorbate  
Preservative: sodium nitrite  
Flavours



## ORGANOLEPTIC FEATURES

Colour: uniform pink colour at cutting  
Smell: pleasant, not particularly intense, fragrant  
Taste: delicate, harmonious  
Consistence: compact meat, dense  
Aspect: inviting



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### CHEMICAL-PHYSICAL FEATURES\*

Moisture:	% p/p	68,7 %
Minerals:	% p/p	3,0 %
Added polyphosphates:	g/kg P <sub>2</sub> O <sub>5</sub>	Absent
Nitrites (as NaNO <sub>2</sub> )	mg/kg	<100

### NUTRITIONAL FEATURES\*

AVERAGE VALUES	FOR 100 g OF PRODUCTS
Energy	654 kJ / 156 kcal
Fats	8,3 g
Whose saturated fats	3,1 g
Carbohydrates	<0,5 g
Whose sugar	<0,5 g
Proteins:	20 g
Salt	1,8 g

### MICROBIOLOGICAL FEATURES DURING PRODUCTION\*

Total plate count	CFU/g	< 100.000
Coliformes	CFU/g	< 10
<i>Staphylococcus aureus</i>	CFU/g	< 10
Clostridium sulfito reducers	CFU/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

### USAGE

Ready to be consumed, sliced.



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The product is gluten and milk derivatives free. Without 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: envelope for food in poly-coupled polyamid-polyethylene, for vacuum packaging.

SECOND WRAPPING: food cardboard box of nearly 14 kg (2 units of almost kg 6,5 each one)

PALLET: Euro type

CODE	Format	Average weight kg For each piece	pieces carton	Carton dimensions	Overall weight kg	Carton/layer	Layers number	tot pallets
640	entire	6,500	2 pcs	59,2 x 38,2 h 15,9	14 ca	4	10	40

(2) values to to amendment, without notice

### SHELF LIFE (3)

MPT: 150 days

Guaranteed remaining life at the delivery: 120 days

(3) from the day of packaging

### STORAGE AND TRANSPORT CONDITIONS

Refrigerated 0°C / + 4°C



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## MANUFACTURER

**LEONCINI S.R.L.**  
**VIA CONFINE, 4**  
**37017 COLA' DI LAZISE (VR) - ITALIA**  
www.leoncini.com / E-mail: mail@leoncini.com



## PLANT

**VIA CONFINE, 4**  
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IT 169 L  
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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 medium figures, obtained from analysis carried out during normal production controls on medium-sized products, preserved at temperatures indicated on the packaging. Samples features and modality executed according to the methodology indicated in the attached A, ordinance 21<sup>st</sup> of September 2005, published on Official Gazette n. 231 dated 04<sup>th</sup> October 2005.*