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|  <p><b>Leoncini</b> s.r.l.<br/>INDUSTRIA SALUMI<br/>37010 COLÀ DI LAZISE (VR) ITALY<br/>VIA CONFINE, 4</p> | <b>PRODUCT NAME:</b> Roasted loin, without polyphosphates and without added caseinates | <b>SP3.21</b><br>Rev. 7 of 09.02.18<br>pag. 1 of 4 |
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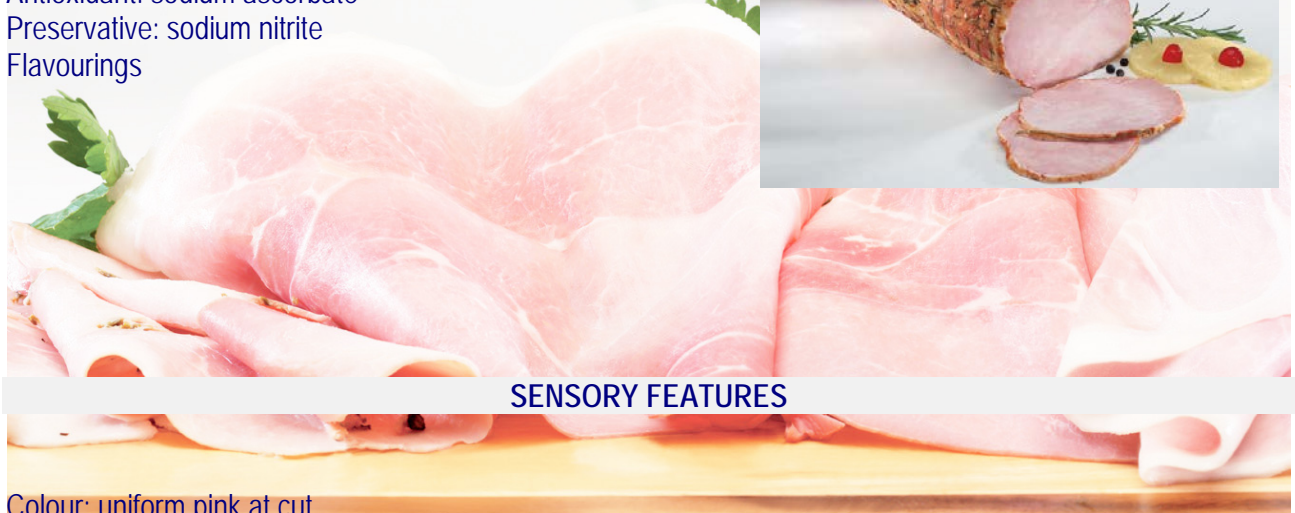
Certified Company BRC Global Standard for Food Safety Issue 8 – IFS Food Version 6.1

## PRODUCT DESCRIPTION

Pork loin accurately degreased and trimmed, spread with spices and natural aromas and baked in a dry air oven and then cut in half. Weight kg 3,5 approx. (cod. 635) or slice of kg 1,5 approx. (cod. 6358).

## INGREDIENTS

- Pork meat
- Salt
- Saccharose
- Antioxidant: sodium ascorbate
- Preservative: sodium nitrite
- Flavourings



## SENSORY FEATURES

- Colour: uniform pink at cut
- Smell: pleasant, not particularly intense
- Taste: delicate, harmonic
- Texture: compact
- Shape: particularly inviting thanks to the absence of fat layers.



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### CHEMICAL-PHYSICAL FEATURES \*

|                                  |                                    |        |
|----------------------------------|------------------------------------|--------|
| Moisture:                        | % p/p                              | 67,4 % |
| Minerals:                        | % p/p                              | 3,5 %  |
| 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     | PER 100 g         |
|--------------------|-------------------|
| Energy             | 598 kJ / 142 kcal |
| Fat                | 5,6 g             |
| Of which saturates | 2,1 g             |
| Carbohydrate       | <0,5 g            |
| Of which sugars    | <0,5 g            |
| Protein            | 23 g              |
| Salt               | 1,9 g             |

### MICROBIOLOGICAL CHARACTERISTICS TO PRODUCTION \*

|                              |         |           |
|------------------------------|---------|-----------|
| Total plate count at 30°C    | UFC/g   | < 100.000 |
| 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    |

### USAGE

Ready to be consumed, sliced.



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Product is gluten and milk derivatives free. Without added monosodium glutamate.

### OGM DECLARATION<sup>(1)</sup>

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

<sup>(1)</sup> Doesn't require the labelling GMO – Specifics norms: Regulation (EC) N. 1829/2003, Regulation (EC) N.1830/2003.

### PACKAGING<sup>(2)</sup>

FIRST WRAPPING: food transparent envelope in poly laminate polyamide-polyethylene for vacuum packaging.

FINAL WRAPPING: cardboard per foods of kg 6 approx. (2 half-piece of kg 3 approx., 6 units of kg 1 approx.).

PALLET: euro type

| CODE | Format | Average weight per unit - kg | Unit per box | Box size       | Total weight box/kg | Boxes per layers | Layers per pallet | Total boxes per pallet |
|------|--------|------------------------------|--------------|----------------|---------------------|------------------|-------------------|------------------------|
| 635  | whole  | 3 approx                     | 2 pc         | 59 x 26 h 18,5 | 6 approx            | 6                | 4                 | 24                     |

<sup>(2)</sup> standard values subject to change without notice

### SHELF LIFE <sup>(3)</sup>

MPT: 150 days, in halves – 120 days at pieces

Guaranteed remaining life at the on delivery: 120 days, in halves - 90 days at pieces

<sup>(3)</sup> from the packing day

### STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated 0°C/+4°C



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## MANUFACTURER

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**37010 COLA' DI LAZISE (VR) - ITALIA**  
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## PLANT

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plant recognised by the INEQ  
to the production, the dissection and the packaging of the PGI Mortadella

- Data above mentioned are medium figures, obtained after analysis carried out during normal production controls, on medium-sized products, preserved at temperatures indicated on the packaging – features and manner of drawing of samples according to the attached A, decree 21<sup>st</sup> of September, 2005 issued on the Official Gazette, General series n. 231 dated 04/10/2005.