

 <p>Leoncini s.r.l. INDUSTRIA SALUMI 37010 COLÀ DI LAZISE (VR) ITALY VIA CONFINE, 4</p>	<p>PRODUCT NAME: cooked ham "Due Leoni Oro", without added polyphosphates and caseinates</p>	<p>SP3.22 Rev. 9 by 15.11.17 Pag. 1 di 4</p>
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Certified Company BRC Global Standard for Food Safety Issue 8 – IFS Food Version 6.1

PRODUCT DESCRIPTION

Cooked ham steam-baked made from Italian pork leg (the same used for the production of Parma ham) accurately selected, cleaned and trimmed, without shank. The shape is round.
Weight kg 8/9 approx. The ham is under vacuum packed in aluminium envelope (cod. 650).

INGREDIENTS

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



SENSORY FEATURES

Colour: uniform pink by cut
Smell: pleasant, not particularly fragrant, scented
Taste: delicate, harmonic
Texture: firm and compact meats
Shape: inviting



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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	69,6 %
Minerals:	% p/p	3,0 %
Added polyphosphates:	g/kg P ₂ O ₅	Absent
Nitrites (as NaNO ₂)	mg/kg	<100

NUTRITIONAL FEATURES*

AVERAGE VALUES	FOR 100 g PRODUCT
Energy	614 kJ / 147 kcal
Fat	7,4 g
Of which saturated	2,7 g
Carbohydrates	<0,5 g
Of which sugars	<0,5 g
Protein	20 g
Salt	2,2 g

MICROBIOLOGICAL FEATURES DURING PRODUCTION*

Total plate count	CFU/g	< 100.000
Total Coliformes	CFU/g	< 10
Staphylococcus aureus	CFU/g	< 10
Clostridium sulphito reducers	CFU/g	< 10
Salmonella Spp	In 25 g	Absent
Listeria Monocytogenes	In 25 g	Absent
Escherichia 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(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 polyethylene-aluminium, for vacuum packaging.

SECOND WRAPPING: food cardboard box of nearly 16 kg (2 units of almost 8 kg each)

PALLET: Euro type

CODE	FORMAT	AVERAGE WEIGHT PER PIECE	PIECES PER CARTON	CARTON DIMENSIONS	OVERALL WEIGHT KG	CARTONS/LAYERS	NUMBER OF LAYERS	TOT. PALLETS
650	entire	8	2 pcs	59 x 38 h 18,5	16 c.a.	4	5	20

(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

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PLANT

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Qualified plant to export in U.S.A., CHINA, JAPAN, CANADA and AUSTRALIA,
recognised from IFCQ to the production,
the dissection and the packaging of the "Mortadella Bologna IGP"

* 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 21st of September 2005, published on Official Gazette n. 231 dated 04th October 2005.