



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

PRODUCT NAME: PARMA raw ham Leoncini

Protected appellation of origin according to the provisions of law 13th February 1990 n. 26 and of EU rule n. 1107/96 – Guaranteed by the Department of Agricultural, Nutrition and Forestal

SP4.04

Rev. 9 of 21.01.16

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PRODUCT DEFINITION

This raw ham is obtained from the heaviest Italian pork legs accurately selected, seasoned at least for 14 months, fire branded with the Ducal Crown mark of "Istituto Parma Qualità" (The Parma Institute of Quality), available with and without bone, trimmed with knife and vacuum-packed.

Sizes: about kg 8,5/10 with bone (cod. 341); about kg 7.0/8,5 boned "pressed" (cod. 340, picture n. 1) and "addobbo" (cod. 3405, picture n. 2)

On request there are available for each type as above, different products, seasoned respectively for 16,18, 20 and 24 months.

INGREDIENTS

Pork leg
Salt



Picture nr. 1

ORGANOLEPTIC FEATURES

Colour: typical pink when sliced

Smell: pleasant, scented

Taste: sweet and delicate, peculiar

Consistency: firm, compact slice at cut

Shape: inviting and typical



Picture nr. 2



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CHEMICAL-PHYSICAL FEATURES*

Added polyphosphates:	g/kg P ₂ O ₅	absent
Nitrites (as NaNO ₂)	mg/kg	absent
Nitrates (as NaNO ₃):	mg/kg	absent

NUTRITIONAL FEATURES for 100 gr – average values

Energy	1113 kJ / 267 kcal
Fat	18 g
- of which saturated fatty acids	6,1 g
Carbohydrates	< 0.5 g
- of which sugars	0 g
Protein:	26 g
Salt	4,4 g

MICROBIOLOGICAL FEATURES DURING PRODUCTION *

Total plate count	CFU/g	
Coliformes	CFU/g	-
Staphylococcus aureus	CFU/g	-
Clostridium sulfito riducer	CFU/g	-
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.



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ALLERGIES AND FOOD INTOLERANCES

Ingredients according to attachment II Rule (UE) N. 1169/2011 : none.

The product is gluten free and does not contain milk extracts.

PACKAGING⁽¹⁾

FIRST WRAPPING: transparent, multilayer food envelope, for vacuum packing.

FINAL WRAPPING: cardboard food boxes.

PALLET: euro type.

Code	Format	Average weight of single unit	units per box	Dimensions of the box	Total weight in kg	Boxes per layer	Layers per pallet	Total boxes
340	deboned 16m	7,5	2 pc	42,8 x30,7 h 24,2	15 c.a.	6	6	36
34018	deboned 18m	7,5	2 pc	42,8 x30,7 h 24,2	15 c.a.	6	6	36
34020	deboned 20m	7,5	2 pc	42,8 x30,7 h 24,2	15 c.a.	6	6	36
34024	deboned 24m	7,5	2 pc	42,8 x30,7 h 24,2	15 c.a.	6	6	36
3405	addobbo 16m	7,5	2 pc	57,1 x38,4 h 20,2	15 c.a.	4	7	28
340518	addobbo 18m	7,5	2 pc	57,1 x38,4 h 20,2	15 c.a.	4	7	28
340520	addobbo 20m	7,5	2 pc	57,1 x38,4 h 20,2	15 c.a.	4	7	28
340524	addobbo 24m	7,5	2 pc	57,1 x38,4 h 20,2	15 c.a.	4	7	28
341	Bone-in16m	10	2 pc	59,5 x39,5 h 23	20 c.a.	4	7	28
34118	Bone-in 18m	10	2 pc	59,5 x39,5 h 23	20 c.a.	4	7	28
34120	Bone-in 20m	10	2 pc	59,5 x39,5 h 23	20 c.a.	4	7	28
34124	Bone-in 24m	10	2 pc	59,5 x39,5 h 23	20 c.a.	4	7	28

(1) Standard values

SHELF LIFE⁽²⁾

MPT: 120 days (One-piece deboned and in half) - 90 days (in one-fourth).

Guaranteed remaining life on the delivery: 90 days (One-piece deboned and in half) - 60 days (in one-fourth).

Bone-in = no indication

(2) from the packing date

STORAGE AND TRANSPORT CONDITIONS

If deboned and vacuum-packed: keep refrigerated at 0°C/+ 4°C

If one-piece with bone: Keep cool (suggested temperature at +14°C/+18°C)



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MANUFACTURER

LANGHIRANESE PROSCIUTTI S.R.L.

Via A. De Gasperi, 1

43013 LANGHIRANO (PR) - ITALIA

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PLANT

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Company associated to the Consortium of Parma ham

- 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.