



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

PRODUCT DESCRIPTION: high quality cooked ham
with truffles

SP3.17
Rev. 1 of 11.07.22
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PRODUCT DESCRIPTION

The high quality cooked ham derives from thighs of swine which have been accurately selected, reared and slaughtered in the EU. The ham is cooked in the dry air oven and hand tied. Truffle shreds are added (1,2%); without polyphosphates and added caseinates. Vacuum packed in the aluminium bag and transparent poly laminate. Entire (cod. 645), cut in half (cod. 6459).

INGREDIENTS

Pork Leg
Salt
Truffle (1,2%)
Saccharose
Antioxidant: sodium ascorbate
Preservative: sodium nitrite
Flavours



ORGANOLEPTIC FEATURES

Color: rose with pick-red shades near the muscle section, with the addition of truffle shreds.
Smell: pleasant, intense, truffle scented.
Taste: harmonious, truffle oriented.
Texture: compact, waterless and solid meats
Overall look: inviting





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CHEMICAL - PHYSICAL FEATURES*

Humidity:	% p/p	66,0 %
Minerals:	% p/p	3,5 %
Added polyphosphates:	g/kg P ₂ O ₅	Absent
Nitrites (like NaNO ₂)	mg/kg	<100

NUTRITIONAL FEATURES*

AVERAGE VALUES

FOR 100 g OF PRODUCT

Energy	670 kJ / 160 kcal
Fat	8,0 g
of which saturates	3,2 g
Carbohydrate	<0,5 g
of which sugars	<0,5 g
Protein	22 g
Salt	2,4 g

MICROBIOLOGICAL FEATURES DURING PRODUCTION*

Total plate count	CFU/g	< 100.000
Coliformes	CFU/g	< 10
<i>Staphylococcus aureus</i>	CFU/g	< 10
<i>Clostridium sulfito reducers</i>	CFU/g	< 10
<i>Salmonella spp</i>	In 25 g	Absent
<i>Listeria monocytogenes</i>	In 25 g	Absent
<i>Escherichia coli</i> O157	In 25 g	Absent

USAGE

Ready to be consumed once sliced.



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The product is gluten free and lactose free, without sodium 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 polyamide-polyethylene, for vacuum packaging.

SECOND WRAPPING: food cardboard box of nearly 15/16 kg (2 units of almost kg 7,5/8 each one)

PALLET: Euro type

CODE	Size	Average weight kg For each piece	Pcs/carton	Carton size	Overall weight- kg	Carton per layer	layers	tot pallets
645	entire	7,5 approx	2 pc	56,6 x 36,6 h 19,2	15 approx.	4	10	40
6459	half	3,5 approx	4 pc	56,6 x 36,6 h 19,2	15 approx	4	10	40

(2) standard values due to change without further notice

SHELF LIFE (3)

Shelf life at production(3): 150 days [entire, vacuum packed in poly-coupled polyethylene-aluminium] – 90 days [transparent plastic bag]

Shelf life at delivery: 120 days [entire], 60 days [half]

(3) from the packaging day

STORAGE AND TRANSPORT CONDITIONS

Refrigerated 0°C / + 4°C



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MANUFACTURER

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PLANT

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Plant licensed to U.S.A, CANADA, JAPAN, CHINA and AUSTRALIA
Plant recognized by the IFCQ
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 21st of September 2005, published on Official Gazette n. 231 dated 04th October 2005.*