



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

PRODUCT NAME: pancetta coppata

SP2.04
Rev. 7 by 04.01.23
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PRODUCT DESCRIPTION

Italian Delicatessen Product obtained from Italian meats, accurately selected, of pork reared and fed according to the best National traditions. Composed by the harmonic combination of a "coppa" cut rigorously fresh, skimmed and trimmed, wrapped up with thin bacon scattered with salt, spices and flavourings. Everything enveloped in a net, tied up and seasoned for some weeks. Final weight of about 5 kg entire (cod. 404), about 2,5 kg the half one vacuum packed (cod. 4049). Diameter of about 12 cm (see the picture).

INGREDIENTS

Pork belly
Pork neck
Salt
Saccharose
Flavourings
Antioxidant: sodium ascorbate
Preservatives: potassium nitrate, sodium nitrite



SENSORY FEATURES

Colour: vivid pink colour at cutting, alternated with white fat portions
Smell: pleasant and delicate perfume
Flavour: typical, harmonic
Texture: compact at cutting, firm
Aspect: pleasant, streaked due to the alternation of lean and fat portions





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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	44,5 %
Minerals:	% p/p	4,5 %
Added polyphosphates:	g/kg P ₂ O ₅	Absent
Nitrites (as NaNO ₂) ⁽¹⁾	mg/kg	< 150
Nitrates(as NaNO ₃) ⁽²⁾	mg/kg	< 150

⁽¹⁾⁽²⁾ These are maximum values for dosage that can be added during the production according to dir.2006/52/CE

NUTRITIONAL FEATURES*

AVERAGE VALUES	FOR 100 g PRODUCT
Energy	1487 kJ / 359 kcal
Fat	31 g
Whose saturated	12 g
Carbohydrates	< 0,5 g
Whose sugars	< 0,5 g
Protein:	20 g
Salt	4,2 g

MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION*

Total plate count at 30°C	CFU/g	-
Total Coliformes	CFU/g	< 10
Staphylococcus aureus	CFU/g	< 10
Clostridium sulphito reducer	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 free and doesn't contain milk derivatives.

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 kg 10 (2 units of about kg 5 – 4 units of about kg. 2,5).

PALLET: Euro type

CODE	Format	Average weight kg/piece	Pcs/case	Case dimensions	Total weight pl.kg	Cartons/layer	Number of layers	Cases/pallet
4049	Half	2,500	4 pcs	45 x 28 h 15	10 c.a	6	4	24
404	Whole	5,000	2 pcs	45 x 28 h 15	10 c.a	6	4	24

⁽²⁾ standard values subject to change without notice

SHELF LIFE

MPT⁽³⁾: 90 days

Guaranteed remaining life on the delivery: 60 days

⁽³⁾ from the packing date

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / +4°C



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MANUFACTURER

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PLANT

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IT 169 L
CE



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 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 21st of September, 2005 issued on the Official Gazette, General series n. 231 dated 04/10/2005