

DENOMINATION: Selected cooked ham "Scaligero", without added polyphosphates

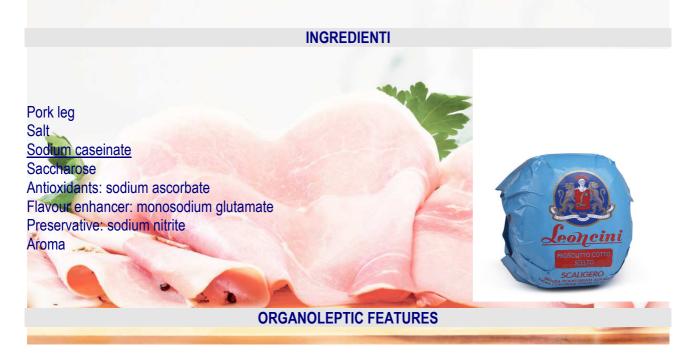
SP3.08

Rev. 5 of 23.07.14

Pag. 1 of 4

PRODUCT DEFINITION

Cooked ham steamed in a traditional mould with a round form, obtained from legs of pork reared and slaughtered in the European Community from a haunch which weights 10/11 kg, accurately selected, trimmed and skimmed, without shank. Final weight: almost 7,5/8 kg. Product vacuum packed in an aluminium food envelope. (cod. 6007)



Colour: uniform pink colour at cutting

Smell: pleasant, not particularly intense, fragrant

Taste: delicate, harmonious

Aspect: inviting

Consistence: compact meat, dense





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SP3.08

Rev. 5 of 23.07.14

Pag. 2 of 4

CHEMICAL-PHYSICAL FEATURES*

NUTRITIONAL FEATURES*

 Proteins:
 17.5
 g/100 g

 Fats:
 9.0
 g/100 g

 Carbohydrates:
 2.0
 g/100 g

 Energy value:
 159
 Kcal/100 g

 Energy value:
 665
 Kj /100 g



Total plate count CFU/g < 100.000 Coliformes CFU/g < 10 Staphylococcus aureus CFU/g < 10 Clostridium sulfito riducers CFU/g < 10 Salmonella Spp In 25 g **Absent** Listeria Monocytogenes In 25 g **Absent** Escherichia Coli O157 In 25 g **Absent**



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SP3.08

Rev. 5 of 23.07.14

Pag. 3 of 4

HOW TO USE

Ready to be consumed, sliced.

FOOD INTOLERANCE AND ALLERGIES

Ingredients according to EU Regulation II1169/2011: milk and derivates (sodium caseinate) The product is gluten free.

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 15/16 kg (2 units of almost kg 7,5/8 each one) PALLET: Euro type

SHELF LIFE (1)

MPT: 120 days (one piece, vacuum packed in poly-coupled polyethylene-aluminium)
90 days (half piece in transparent envelope, cryovac)
60 days (1/4 and 1/8)

(1) from the day of packaging



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SP3.08 Rev. 5 of 23.07.14 Pag. 4 of 4

STORAGE AND TRANSPORT CONDITIONS

Refrigerated 0°C/+4°C

MANUFACTURER

LEONCINI S.R.L. VIA CONFINE, 4 37017 COLA' DI LAZISE (VR) - ITALIA

PLANT

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Qualified plant to export in U.S.A., JAPAN, CANADA e AUSTRALIA, recognised from INEQ 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.