



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

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

SP3.08
Rev. 5 of 23.07.14
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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)

INGREDIENTI

Pork leg
Salt
Sodium caseinate
Saccharose
Antioxidants: sodium ascorbate
Flavour enhancer: monosodium glutamate
Preservative: sodium nitrite
Aroma



ORGANOLEPTIC FEATURES

Colour: uniform pink colour at cutting
Smell: pleasant, not particularly intense, fragrant
Taste: delicate, harmonious
Consistence: compact meat, dense
Aspect: inviting





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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	68,5 %
Minerals:	% p/p	3,0 %
Added polyphosphates:	g/kg P ₂ O ₅	Absents
Nitrites (as NaNO ₂)	mg/kg	<100

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

MICROBIOLOGICAL FEATURES DURING PRODUCTION*

Total plate count	CFU/g	< 100.000
Coliformes	CFU/g	< 10
Staphylococcus aureus	CFU/g	< 10
Clostridium sulfito reducers	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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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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STORAGE AND TRANSPORT CONDITIONS

Refrigerated 0°C / + 4°C

MANUFACTURER

LEONCINI S.R.L.
VIA CONFINE, 4
37017 COLA' DI LAZISE (VR) - ITALIA
www.leoncini.com / E-mail: mail@leoncini.com



PLANT



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.*