



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

**PRODUCT NAME:** Cooked High Quality roast ham "Alle erbe" (with herbs), without polyphosphates and caseinates

**SP3.02**  
**Rev. 6 del 23.07.14**  
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## PRODUCT DESCRIPTION

Cooked ham baked in oven, obtained from fresh and selected legs of pork reared and slaughtered in Countries of the European Community, with the addition of spices and aromas following a traditional recipe; free from polyphosphates and milk extracts. Vacuum-packed in aluminum bag or in transparent polylaminate. Entire (cod. 6607), in half (60079).

## INGREDIENTS

Pork leg  
Salt  
Saccharose  
Antioxidant: sodium ascorbate  
Flavor Enhancer: monosodium glutamate  
Preservatives: sodium nitrite  
Spices  
Aromas



## ORGANOLEPTIC FEATURES

Colour: uniform pink at cutting  
Smell: pleasant, fragrant, very aromatic  
Taste: delicate, harmonic  
Texture: compact, dry and firm meats  
Appearance: inviting





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### CHEMICAL-PHYSICAL FEATURES\*

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

### NUTRITIONAL FEATURES\*

Proteins:	21.0	g/100 g
Fats	8.0	g/100 g
Carbohydrates:	1.5	g/100 g
Energetic value:	162	Kcal/100 g
Energetic value:	678	Kj /100 g

### MICROBIOLOGICAL FEATURES DURING PRODUCTION\*

Total plate count at 30°C	CFU/g	< 100.000
Total coliformes	CFU/g	< 10
Staphylococcus aureus	CFU/g	< 10
Clostridium sulfito riducer	CFU/g	< 10
Salmonella Spp	In 25 g	Absent
Listeria Monocytogenes	In 25 g	Absent
E.Coli O157	In 25 g	Absent

### USE INSTRUCTIONS

Product is ready to be consumed, sliced.



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## ALLERGIES AND FOOD INTOLERANCES

Ingredients attachment II Regulation (EU) Nr. 1169/2011: none.

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

## OGM DECLARATION<sup>(1)</sup>

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

<sup>(1)</sup> doesn't require the labelling *GMO – Specifics norms: Regulation (EC) N. 1829/2003, Regulation (EC) N.1830/2003.*

## PACKAGING<sup>(2)</sup>

**PRIMARY WRAPPING:** food bag in polyethylene-aluminium for vacuum packing.

**SECONDARY WRAPPING:** food cardboard box with a capacity of about 15 Kg approx.(2 pieces of approx. 7,5 Kg, 4 pieces of approx. 3,5 kg)

**Abroad:** food cardboard box of 7,5 kg approx. (1 piece of 7,5 kg approx.)

**PALLET:** euro type

CODE	Format/ size	Average weight per unit	Unit per box	Dimensions of the box	Total weight of the box/kg	Boxes per layers	Layers per pallet	Total boxes per pallet
6607	Entire	7,5 ca	2 pz	56 x 36 h18	15 ca	4	10	40
66075	Entire	7,5 ca	1 pz	32 x 29 h 19,5	7 ca	8	8	64
66079	Half	3,5 ca	4 pz	59 x 38 h18,5	15 ca	4	5	20

(2) standard values



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## SHELF LIFE (1)

**MPT:** 120 days (entire, vacuum packed in polyethylene-aluminium)

(3) from the packing day

## STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / + 4°C

## PRODUCER

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



## PLANT

**VIA CONFINE, 4**  
**37017 COLA' DI LAZISE (VR) - ITALIA**  
[www.leoncini.com](http://www.leoncini.com) / E-mail: [mail@leoncini.com](mailto:mail@leoncini.com)

**IT 169 L**  
**CE**



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plant recognised by the INEQ  
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 21<sup>st</sup> of September, 2005 issued on the Official Gazette, General series n. 231 dated 04/10/2005.

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