



Leoncini
INDUSTRIA S.R.L.
57100 COLA DI LAZISE (PI) ITALY
VIA CONFINE, 4

PRODUCT NAME: MORTADELLA BOLOGNA
P.G.I. "2001"
According to Reg. (EC) n. 510/2006



SP1. 23
REV. 5 DEL 23.07.14
PAGE 1 of 4

PRODUCT DESCRIPTION

Mortadella of natural pork meat without polyphosphates and caseinates according to the law of PGI (Protected Geographical Indication), obtained by pork raised and butchered in the UE, put into a **synthetic** bladder of cylindrical form with a capacity of 30Kg. Mortadella can be made of one-piece or half-piece vacuum packed, with or without pistachio⁽¹⁾. **Natural** bladder with a capacity of 12/14 Kg. In oval shape in synthetic bladder of 10Kg and 15Kg; all types can be with or without pistachio. On demand there are different sizes and shapes available.

INGREDIENTS

Pork meat

Pork tripe

Salt

Saccharose

⁽¹⁾ *Pistachio (optionally)*

Antioxidant: Sodium Ascorbate

Flavour Enhancer: Monosodium Glutamate

Preservatives: Sodium Nitrite

Spices, Flavours



SENSORY FEATURES

Colour: when cutted rose-colored with a homogeneous distribution of white chipped back-fat

Smell: particularly pleasant, fragrant, characteristic

Taste: delicate

Texture: compact

Appearance: inviting and typical



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PAGE 2 of 4

CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	56,0 %
Minerals:	% p/p	3,5 %
Added polyphosphates:	g/kg P ₂ O ₅	Absent
Nitrites (like NaNO ₂)	mg/kg	<100

NUTRITIONAL FEATURES*

Proteins:	15.0	g/100 g
Fats	25.0	g/100 g
Carbohydrates:	0.5	g/100 g
Energetic value:	287	kcal/100 g
Energetic value:	1189	kJ/100 g

CARATTERISTICHE MICROBIOLOGICHE ALLA PRODUZIONE*

Total plate count at 30°C	UFC/g	< 10.000
Total Coliformes	UFC/g	< 10
Staphylococcus aureus	UFC/g	< 10
Clostridium sulfito riducer	UFC/g	< 10
Salmonella Spp	in 25 g	Assente
Listeria Monocytogenes	in 25 g	Assente
E.Coli O157	in 25 g	Assente

USE INSTRUCTIONS

Product ready to be consumed, sliced.



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PAGE 3 of 4

ALLERGIES AND FOOD INTOLERANCES

Ingredients attachment II Regulation (EU) Nr. 1169/2011: none. The product can contain pistachio even if the ingredient is not in its composition.

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⁽¹⁾

PRIMARY WRAPPING: bag suitable for food, transparent, for vacuum packing in nylon-polyethylene.

SECONDARY WRAPPING: cardboard for foods with a capacity of 15Kg approx. (1 half-piece of 30Kg approx, 1 one-piece of 15Kg approx, 2 half-pieces of 7,5 Kg approx.). If the size is more than 20 Kg we use one cardboard each.

PALLET: euro type.

CODE	Type	Average weight in kg for every piece	pieces per case	Dimensiono of the carton	Total weight in kg	Carton per layers	No. layers	Tot. carton per pallets
1026MB	1/2 Cylinder 30	15	1 pcs	49 x 25 h 24,5	Approx. 15	7	3	21
1020MB	Natural bladder	14/15	1 pcs	49 x 25 h 24,5	Approx.. 15	7	3	21
1024MB	Synthetic bladder	14/15	1 pcs	49 x 25 h 24,5	Approx.. 15	7	3	21
1026MB	1/2 synthetic bladder	7/8	2 pcs	49 x 25 h 24,5	Approx.. 15	7	3	21

⁽¹⁾ standard values

SHELF LIFE ⁽²⁾

MPT: 120 days

⁽²⁾ from packing date



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57010 COLA' DI LAZISE (VR) ITALY
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SP1. 23
REV. 5 DEL 23.07.14
PAGE 4 of 4

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at +4°C / + 6°C

(in case of Mortadella not vacuum packed, it is necessary, once the good arrives, to take the Mortadella out of the carton and keep it in an ventilated environment with a temperature not higher than +13°C)

PRODUCER

LEONCINI S.R.L.
VIA CONFINE, 4
37017 COLA' DI LAZISE (VR)
www.leoncini.com/ Email@leoncini.com



PLANT

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plant licensed to export to U.S.A, CANADA, JAPAN and AUSTRALIA.

Plant recognised from INEQ
to the production, the dissection and the packing of the Mortadella Bologna PGI

- Leoncini s.r.l. is part of the Consorzio Mortadella Bologna and is one of the companies that undersigned the act of it's constitution in 2001. The Consorzio of Mortadella Bologna has the aim to preserve and value the Mortadella Bologna IGP.



* Data above mentioned are related to analyses carried out in the course of the standard controls in the production on products of average weight kept in the temperatures indicated on the packaging.