



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

DENOMINATION: "coppa nostrana dolce"

SP2.06
Rev. 7 del 09.07.26
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PRODUCT DEFINITION

Italian delicatessen product obtained from Italian meat accurately selected; from pigs reared and fed following the best national traditions. It is made from a "coppa" cut (neck of pork) rigorously fresh, skimmed, trimmed, lean, salt, spices and natural aromas. All is packed in a natural casing, tied up and seasoned for some weeks. Final weight is nearly 1.5 kg entire (code 093) and 0.7 kg the vacuum packed in half piece (code 0939). Cylindrical form with a diameter of about 9 cm (below picture is just an example)

INGREDIENTS

Neck of pork
Salt
Saccharose
Flavours
Antioxidant: sodium ascorbate
Preservatives: potassium nitrate, sodium nitrite



ORGANOLEPTIC 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

CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	52,0 %
Minerals:	% p/p	4,5 %
Added Polyphosphates:	g/kg P ₂ O ₅	Absents
Nitrites (as NO ₂ ions)	mg/kg	Reg. (UE) 2023/2108
Nitrates (as NO ₃ ions)	mg/kg	Reg. (UE) 2023/2108

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



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NUTRITIONAL FEATURES*

AVERAGE VALUES

FOR 100 g PRODUCT

Energy	1151 kJ / 277 kcal
Fat	21 g
of which saturated	8,7 g
Carbohydrates	< 0,5 g
of which sugars	< 0,5 g
Protein	22 g
Salt	4,9 g

MICROBIOLOGICAL FEATURES AT PRODUCTION*

Total plate count at 30°C	CFU/g	-
Total Coliformes	CFU/g	< 10
<i>Staphylococcus aureus</i>	CFU/g	< 10
<i>Clostridium sulfito reducer</i>	CFU/g	< 10
<i>Salmonella spp</i>	In 25 g	Absent
<i>Listeria monocytogenes</i>	In 25 g	Absent
<i>Escherichia coli</i> O157	In 25 g	Absent

USE CONDITIONS

Ready to be consumed, sliced.

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.



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PACKAGING⁽²⁾

FIRST WRAPPING: envelope for food in poly-coupled polyamid-polyethylene, for vacuum packaging.

SECOND WRAPPING: food cardboard box of nearly kg 9 (10 units of about kg 0,9 – 5 units of about kg. 1,8).

PALLET: Euro type

CODE	Size	peso medio kg per ogni pezzo	pezzi cartone	Dimensioni cartone	peso compl.kg	cartoni strato	numero strati	tot pallets
093	Whole	1,800	5 pz	37x28,7 h 19,5	9 ca	8	3	24
0939	Half	0,900	10 pz	37x28,7 h 19,5	9 ca	8	3	24

⁽²⁾ *standard values .*

SHELF LIFE⁽³⁾

MPT: 90 days

Guaranteed remaining life at the delivery: 60 days

STORAGE AND TRANSPORT CONDITIONS

Preserve at a temperature of 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
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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.