



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

PRODUCT NAME: MORTADELLA BOLOGNA

I.G.P. "2001"



Certified by a Control Body authorised
by the competent Ministry – ITALY, in
accordance with Regulation (EC) No. 510/2006



SP1. 23
REV. 9 by 17.03.26
PAG. 1 DI 4

PRODUCT DESCRIPTION

Pure pork meat Mortadella, no phosphates and caseinates added, according to the disciplinary, obtained from meats of pigs raised and slaughtered in the EU; made into a synthetic cylindrical casing of 30 kg entire or in halves vacuum packed, with or without pistachio nuts⁽¹⁾. In natural casing of 12-14 kg. Oval shaped, in synthetic casing, of 10 and 15 kg. All with and without pistachio.

Cylindrical shape, in halves 3 kg and 1,5 kg called "PANINOTECA". Several sizes available upon request (e.g. "giants", from 40 to 80 kg, not vacuum packed).

INGREDIENTS

Pork meat

Pork tripe

Salt

Saccharose

⁽¹⁾ *pistachio*

Antioxidant: sodium ascorbate

Preservative: sodium nitrite

Spices

Natural flavourings



SENSORY FEATURES

Colour: uniform pink with interposed white pieces of lard

Smell: particularly pleasant, fragrant, characteristic

Taste: delicate

Texture: compact

Aspect: inviting and typical



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

PRODUCT NAME: MORTADELLA BOLOGNA

I.G.P. "2001"



Certified by a Control Body authorised
by the competent Ministry – ITALY, in
accordance with Regulation (EC) No. 510/2006



SP1. 23
REV. 9 by 17.03.26
PAG. 2 DI 4

CHEMICAL-PHYSICAL FEATURES *

Moisture:	% p/p	55.5%
Minerals:	% p/p	3.5%
Added polyphosphates:	gr/kg P205	Absent
Nitrites (as NaNO ₂)*	mg/kg	*Reg. (EU) 2023/2108

*Nitrates may be present in certain heat-treated meat products following the natural conversion of nitrites to nitrates in a low-acid environment.

NUTRITIONAL FEATURES*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	1229 kJ / 297 kcal
Fats	25 g
- Whose saturated fats	9,5 g
Carbohydrates	1,9 g
- Whose sugars	1,9 g
Proteins	16 g
Salt	3,0 g

MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION*

CMT a 30°C	UFC/g	< 10.000
Total coliforms	UFC/g	< 10
<i>Staphylococcus aureus</i>	UFC/g	< 10
<i>Clostridia solphito reducers</i>	UFC/g	< 10
<i>Salmonella spp</i>	in 25 g	Absent
<i>Listeria monocytogenes</i>	in 25 g	Absent
<i>E.coli</i> O157	in 25 g	Absent

USAGE

Ready for consumption, sliced.



Leoncini
INDUSTRIA SALUMI
37010 COLÀ DI LAZISE (VR) ITALY
VIA CONFINE, 4

PRODUCT NAME: MORTADELLA BOLOGNA
I.G.P. "2001"
Certified by a Control Body authorised
by the competent Ministry – ITALY, in
accordance with Regulation (EC) No. 510/2006



SP1. 23
REV. 9 by 17.03.26
PAG. 3 DI 4

The product can contain pistachio even if the ingredient is not in its composition. The product is gluten free, with no added glutamate. Natural flavorings only.

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: transparent food envelope, for vacuum packing in nylon – polyethylene.

FINAL WRAPPING: food cardboard with a capacity of about 15 kg (1 piece of Kg. 30 divided in two halves – 1 piece of 15 kg whole – 2 pieces of 15 kg in two halves); Paninoteca in halves: food cardboard with a capacity of about 24 kg (8 pieces of 3 kg); food cardboard 12 kg (8 pieces of 1,5 kg). For sizes weighting more than 20 Kg one piece per cardboard.

PALLET euro type

CODE	Format	Average weight kg/piece	Pcs/case	Case dimensions	Total weight pl.kg	Cartons/layer	Number of layers	Cases/pallet
1020MB	VESC.NATURALE	14/15	1 pz	49 x 25 h 24,5	circa 15	7	3	21
1022MB	1/2 VESC.NATURALE	7/8	2 pz	49 x 25 h 24,5	circa 15	7	3	21
1024MB	VESC.SINTETICA	14/15	1 pz	49 x 25 h 24,5	circa 15	7	3	21
1026MB	1/2 CIL. 30 VESC.SINTETICA	14/15	1 pz	49 x 25 h 24,5	circa 15	7	3	21
108MB	1/2 Paninoteca fibrous	3	8 pz	47x20,5 h 20,5	24 ca	4	5	20
1089MB	1/2 paninoteca 1,5 kg	1,5	8 pz	60,5x39,5 h 18	12 ca	4	5	20

(2) *standard values*

SHELF LIFE

MPT⁽³⁾: 120 days (all sizes to 40 kg) - 60 days for size weighing more than 40 kg (not vacuum packed).

Guaranteed remaining life on the delivery: 90 days (sizes till 40 kg) - 30 days (sizes weighing more than 40 kg, not vacuum packed)

(3) *from the packing date*

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / +4°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)



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

PRODUCT NAME: MORTADELLA BOLOGNA

I.G.P. "2001"



Certified by a Control Body authorised
by the competent Ministry – ITALY, in
accordance with Regulation (EC) No. 510/2006



SP1. 23

REV. 9 by 17.03.26

PAG. 4 DI 4

MANUFACTURER

LEONCINI S.R.L.
VIA CONFINE, 40
37017 COLA' DI LAZISE (VR)
www.leoncini.com / Email@leoncini.com



PLANT

VIA CONFINE, 40
37017 COLA' DI LAZISE (VR) - ITALIA
www.leoncini.com / E-mail: mail@leoncini.com

IT 169 L
CE



Plant licensed to U.S.A, CANADA, JAPAN, CHINA and AUSTRALIA
Plant recognized by the IFCQ
to the production, the dissection and the packaging of the PGI Mortadella

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 during production standard controls on products of average weight kept at the temperatures indicated on the packaging.