



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

PRODUCT NAME: pure pork mortadella LEONCINI with chilli
– no phosphates added

SP1.17
REV. 4 of 03.11.25
PAG. 1 of 4

PRODUCT DESCRIPTION

Pure pork meat Mortadella, no phosphates added; contained in a synthetic cylindrical casing of 30 kg entire or in halves vacuum packed. Oval-shaped of 14-15 kg, contained in synthetic casing, in halves 5kg. All with chilli pepper ⁽¹⁾ (code 1361 for all sizes and shapes available). Natural flavourings only.

INGREDIENTS

Pork meat
Pork fat
Pork tripe
Skimmed milk powder
Salt
Saccharose
⁽¹⁾ *chilli pepper* (0,7%)
Pistachio
Antioxidant: E 301
Preservative: E250
Spices
Natural flavourings



ORGANOLEPTIC FEATURES

Colour: uniform pink with interposed white pieces of lard

Smell: pleasant, fragrant, characteristic

Taste: delicate

Texture: compact

Shape: inviting and typical

CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	49.0%
Minerals:	% p/p	3.0%
Added polyphosphates	gr/kg P205	Absent
Nitrites (as NaNO ₂) *	mg/kg	Reg. (UE) 2023/2108*

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



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NUTRITIONAL FEATURES*

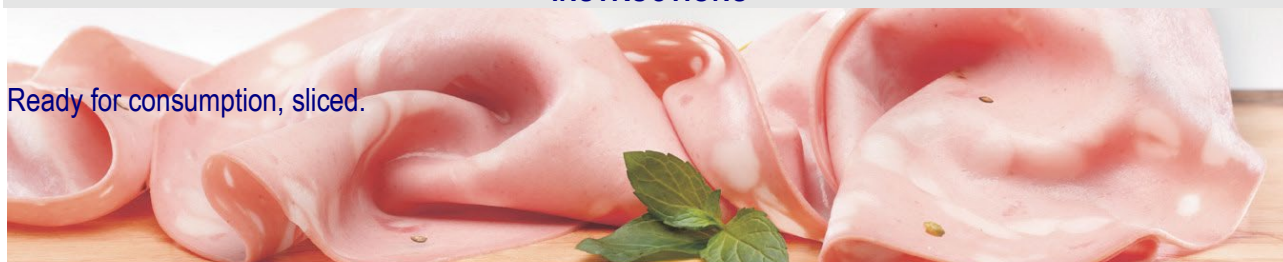
AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	1436 kJ / 347 kcal
Fats	31 g
- Whose saturated fats	11 g
Carbohydrates	2,0 g
- Whose sugars	2,0 g
Proteins	15 g
Salt	2,8 g

MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION*

CMT a 30°C	UFC/g	< 10.000
Total coliforms	UFC/g	< 10
<i>Staphylococcus aureus</i>	UFC/g	< 10
Clostridia sulphito reducers	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

INSTRUCTIONS

Ready for consumption, sliced.



ALLERGIES AND FOOD INTOLERANCES

Ingredients Annex II Regulation (EU) No. 1169/2011: milk (skimmed milk powder) - pistachio
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.



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PACKAGING

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

FINAL WRAPPING: cardboard for foods with capacity of about Kg 30 (2 units of about 14/15 kg each)

PALLET: euro type

SHELF LIFE

MPT⁽²⁾: 120 days

Guaranteed remaining life on the delivery: 90 days.

(2) from the packing date

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated 0°C / +4°C

(in case the mortadella purchased was not vacuum packed, it is necessary to take it out from the box and store it in airy environment, at a temperature below +13°C)





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MANUFACTURER

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Plant recognized by the IFCCQ
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 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.