



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

PRODUCT NAME: *Truffle Mortadella - pure pork mortadella without added polyphosphates*

SP1.21
REV. 2 DEL 22.04.26
PAG. 1 DI 4

PRODUCT DESCRIPTION

Pure pork mortadella without added polyphosphates, obtained from meat from pigs raised and slaughtered in the European community; stuffed into a cylindrical synthetic bladder weighing 8/9 kg to half vacuum-packed. With truffle. Only with natural flavours. Code 16014.

INGREDIENTI

Pork meat
Pork fat
Pork tripe
Skimmed milk powder
Salt
Saccharose
Truffle (1,2%)
Antioxidant: E 301
Preservative: E250
Spices
Natural flavours



ORGANOLEPTIC FEATURES

Color: when cut, uniform pink with interposed white lard and small black stippling (truffle brisures)
Smell: particularly pleasant, fragrant, characteristic
Taste: delicate
Texture: uniform
Appearance: inviting and characteristic



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

PRODUCT NAME: *Truffle Mortadella - pure pork mortadella without added polyphosphates*

SP1.21
REV. 2 DEL 22.04.26
PAG. 2 DI 4

CHEMICAL-PHYSICAL CHARACTERISTICS*

Moisture:	% p/p	51.0%
Minerals:	% p/p	3.1%
Added polyphosphates	gr/kg P205	Absent
Nitrites (like NO ₂)*	mg/kg	Reg.(UE) 2023/2108*

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

NUTRITIONAL FEATURES *

AVERAGE VALUES FOR 100 g OF PRODUCT

Energy	1340 kJ / 324 kcal
Fats	28 g
of which saturates	11 g
Carbohydrates	2,9 g
of which sugars	2,4 g
Proteins	15 g
Salt	2,8 g

MICROBIOLOGICAL FEATURES AT PRODUCTION*

CMT at 30°C	UFC/g	< 10.000
Total coliforms	UFC/g	< 10
Staphylococcus aureus	UFC/g	< 10
Clostridium solfito reducers	UFC/g	< 10
Salmonella spp	in 25 g	Absent
Listeria monocytogenes	in 25 g	Absent
E.coli O157	in 25 g	Absent

USAGE INSTRUCTIONS

Product ready for consumption, pre-sliced.



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

PRODUCT NAME: *Truffle Mortadella - pure pork mortadella without added polyphosphates*

**SP1.21
REV. 2 DEL 22.04.26
PAG. 3 DI 4**

The product is gluten-free and glutamate-free. Only natural aromas.

DICHIARAZIONE OGM⁽¹⁾

Based on the analysis of the ingredients and statements provided by our suppliers, the product:

- is not a product consisting of or containing genetically modified organisms
- is not produced from genetically modified organisms
- does not contain ingredients produced from genetically modified organisms

(1) Not subject to GMO labeling - Regulatory references: Regulation (EC) No. 1829/2003, Regulation (EC) No. 1830/2003..

PACKAGING⁽²⁾

PRIMARY PACKAGING: transparent food bag for vacuum packaging, in nylon - polyethylene.

SECONDARY PACKAGING: Food-grade cardboard, approx. Kg 8/9 (2 units of kg.4 - 4,5 approx.)

PALLET: euro type

CODE	format	Average weight per piece (kg)	Pieces per carton	Carton dimensions	Total weight per carton (kg)	Cartons per layer	Layers per pallet	Total pallets
16014	8/9 kg a metà	4 -4,5	2 pz	48,3 x 21 x h 21	8/9	7	6	42

(2) Standard values subject to change without notice.

SHELF LIFE

TMC⁽³⁾: 120 Days

Guaranteed shelf life at delivery: 90 Days

(3) from the packaging day

TRANSPORT - STORAGE

Refrigerated between 0°C / + 4°C

(In the case of non-vacuum packed mortadella on arrival, the mortadella must be removed from the carton and stored in a ventilated environment at a temperature not exceeding 13°C)



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

PRODUCT NAME: *Truffle Mortadella - pure pork mortadella
without added polyphosphates*

SP1.21
REV. 2 DEL 22.04.26
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



CERTIFIED PLANT FOR U.S.A., JAPAN, CANADA, CHINA and AUSTRALIA
Factory recognized by IFCQ for the production, cutting, and packaging of
Mortadella Bologna IGP

Leoncini srl is part of the Italian Mortadella Bologna Protection Consortium of which it was one of the signatory companies at the time of its establishment in 2001. The Italian Mortadella Bologna Protection Consortium aims to protect and enhance Mortadella Bologna PGI.

** The data mentioned are understood as average values obtained from the processing of analyses performed in the course of normal production controls on products of average size stored at the temperatures indicated on the packaging*