



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

PRODUCT NAME: SALAMI MILANO-TYPE

SP4.08
Rev. 5 of 09.07.26
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PRODUCT DESCRIPTION

This product is obtained from accurately selected pork meat of Italian origin stuffed in natural gut casings, hand-tied, weighing on average 3 kg, sold as a whole piece. Not packed or vacuum-packed.

INGREDIENTS

Pork meat
Salt
Dextrose
Saccharose
Spices
Flavours
Antioxidant: E301
Preservatives: E 250, E 252



SENSORY FEATURES

Colour: when sliced, the product shows a bright red colour speckled with white fat.
Smell: characteristic, delicate, pleasant smell.
Taste: characteristic, typical, with a sweet note.
Texture: slightly soft but compact when sliced.
Appearance: appealing, pleasant.



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CHEMICAL AND PHYSICAL PROPERTIES *

Moisture:	% p/p	41,7 %
Minerals:	% p/p	5,0 %
Added polyphosphates:	g/kg P ₂ O ₅	None
Nitrites (like NaNO ₂)	mg/kg	Reg. (UE) 2023/2108
Nitrates (like NaNO ₃):	mg/kg	Reg. (UE) 2023/2108

NUTRITIONAL PROPERTIES *

AVERAGE VALUES	FOR 100 g PRODUCT
Energy	1612 kJ / 389 kcal
Fats	33 g
- of which saturates	12 g
Carbohydrate	< 0,5 g
- of which sugars	< 0,5 g
Protein	23 g
Salt	3,9 g

MICROBIOLOGICAL PROPERTIES AT PRODUCTION *

Total plate count	CFU/g	-
Coliformes	CFU/g	< 10
<i>Staphylococcus aureus</i>	CFU/g	< 10
Sulfite-reducing Clostridia	CFU/g	< 10
<i>Salmonella Spp</i>	In 25 g	None
<i>Listeria monocytogenes</i>	In 25 g	None
<i>E.coli</i> O157	In 25 g	None

HOW TO USE

The salame is ready for consumption, sliced.



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ALLERGIES AND FOOD INTOLERANCE

Ingredients according to attachment II Rule (UE) N. 1169/2011 : none.
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⁽²⁾

FIRST WRAPPING: transparent poly-bag, suitable for use with food and vacuum packing.

FINAL WRAPPING: food cardboard. Approx. 18 kg (6 units weighing approx. 3 kg each)

PALLET: EURO type

(2) standard values

SHELF-LIFE ⁽³⁾

MPT: 120 days (vacuum packed)

(3) from the packing date

STORAGE/TRANSPORTATION INSTRUCTIONS

Recommended temperature: < +15°C for unpacked product. +2°C/+ 7°C for vacuum-packed product

* The above data represent the mean values obtained from analysis carried out during standard production checks on average-size products stored at the temperature specified on the package.