



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

DENOMINATION: SALAME NAPOLI DOLCE

SP4.16
Rev. 2 of 09.07.2026
Pag. 1 of 3

PRODUCT DEFINITION

Obtained from selected meats from 100% Italian origin, cased into a natural bladder, hand tied, average weight of 1,5 kg. Available vacuum packed.

INGREDIENTS

Pork tripe
Salt
Dextrose
Saccarose
Spices
Aromas naturales
Antioxidante: E301
Preservatives: E 252, E 250



ORGANOLEPTIC FEATURES

Color: red color with white fat cubes
Smell: typical, delicate
Taste: sweet, armonious
Texture: sweet, compact
Look: inviting, pleasant



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

DENOMINATION: SALAME NAPOLI DOLCE

SP4.16
Rev. 2 of 09.07.2026
Pag. 2 of 3

CHEMICAL PHYSICAL FEATURES*

Humidity:	% p/p	42,0 %
Minerals:	% p/p	4,0 %
Polifosfates added:	g/kg P ₂ O ₅	Absent
Nitrites (come NaNO ₂)	mg/kg	Reg. (UE) 2023/2108
Nitrates (come NaNO ₃):	mg/kg	Reg. (UE) 2023/2108

NUTRITIONAL FEATURES*

AVERAGE FEATURES	FOR 100 g OF PRODUCT
Energy	1407 kJ / 339 kcal
Fats	27 g
- di cui acidi grassi saturi - whose saturated fats acids	10 g
Carboidratos	<0,5 g
- whose sugars	<0,5 g
Proteins	25 g

MICROBIOLOGICAL FEATURES AT PRODUCTION*

Total mesofil 32°C	UFC/g	≥ 1000000
Coliformes totales	UFC/g	< 100
Staphylococcus aureus	UFC/g	< 10
Clostrides sulfitus reductores	UFC/g	< 10
Salmonella Spp	In 25 g	Absent
Listeria Monocytogenes	In 25 g	Absent

USAGE

Ready for usage, sliced



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

DENOMINATION: SALAME NAPOLI DOLCE

SP4.16
Rev. 2 of 09.07.2026
Pag. 3 of 3

FOOD INTOLERANCES AND ALLERGIES

Ingredients Regulation (UE) N. 1169/2011: none.

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

codice	formato	peso medio kg per ogni pezzo	Pezzi per cartone	Dimensioni cartone	peso compl.kg	cartoni per strato	numero strati	tot pallets
209	intero	1,5 ca	11 pz	55,0 x 29,0 h 19	16 ca	6	8	48

(2) standard values

SHELF-LIFE ⁽³⁾

TMC: 120 days vacuum

(3) from the packaging day

STORAGE/TRANSPORT INSTRUCTION

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.