



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

DENOMINATION: SPIANATA CALABRA PICCANTE

SP4.24
Rev. 1 of 09.07.26
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PRODUCT DESCRIPTION

Matured salami, made of minced and spicy pork meat, stuffed in bladder and vacuum packed.

INGREDIENTS

Pork meat

Salt

Natural flavours

Dextrose

Spices

Antioxidant: E301

Preservative: E 252, E 250

(bladder not edible)



ORGANOLEPTIC FEATURES

Colour: ruby red, given the low fat meat cuts, finely combined with the white fat pork trimmings.

Smell: persistent and typical scent of maturation, lightly spiced, with chili.

Taste: solid, pleasant and intense. Savory but not salty.

Texture: dense and compact, the slice is well kept while slicing.

Appearance: mid grain and solid both in the red and in the white meat cuts, which are well mixed.



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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	38 %
Minerals:	% p/p	5,0 %
Added polyphosphates:	g/kg P ₂ O ₅	Absent
Nitrites (like NaNO ₂)	mg/kg	Reg. (UE) 2023/2108
Nitrates (like NaNO ₃):	mg/kg	Reg. (UE) 2023/2108

NUTRITION DECLARATION*

AVERAGE VALUES	FOR 100 g PRODUCT
Energy	1407 kJ / 339 kcal
Fat	27 g
- of which saturates	10 g
Carbohydrate	<0,5 g
- of which sugars	<0,5 g
Protein	24 g
Salt	4,4 g

MICROBIOLOGICAL FEATURES AT PRODUCTION*

Escherichia Coli	UFC/g	≤ 100
Staphylococchi aureus	UFC/g	≤ 100
Clostridium solfito reducers	UFC/g	< 10
Salmonella Spp	In 25 g	Absent
Listeria Monocytogenes	In 25 g	Absent

HOW TO USE

Ready for consumption.



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FOOD INTOLERANCE AND ALLERGY

Ingredients: please refer to European Regulation (UE) N. 1169/2011: none.
Gluten free.

GMO DECLARATION (2)

Based on the examinations of each raw material and on the declaration issued by our suppliers, we declare hereby this Mortadella:

- Is GMO FREE
- Its ingredients and raw material used are GMO FREE
- Every component of each ingredient is GMO FREE

(2) not due to labelling GMO- Ref to EU regulation: N°1829/2003, 1830/2003

PACKAGING⁽²⁾

FIRST WRAPPING: thermo-retractable transparent food envelope made of a multilayer high-resistant plastic wrap.

FINAL WRAPPING: food packaging

PALLET: euro.



Code	Format	Average weight per piece	Pieces per carton	Cartons dimensions	Overall weight-kg	Cartons /layer	Number of layers	tot pallets
2210	ENTIRE	2,50	6 pc	55 x 29 h 19	15 ca	6	8	48

(2) standard values

SHELF-LIFE⁽³⁾

120 days (vacuum packed)

(3) from the packaging day

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / + 4°C

* the data above mentioned are related to analyses which have been carried out during the production process on average weight items, at the temperatures indicated onto the packaging.