



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

PRODUCT NAME: PORCHETTA AL FORNO

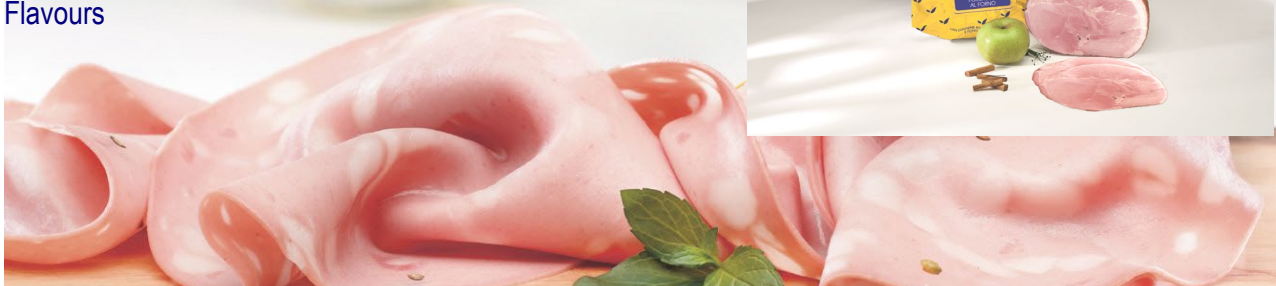
SP3.18
REV. 10 of 22.04.26
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PRODUCT DESCRIPTION

Selected cooked ham, obtained using the pork leg cooked in a steam oven, of a size of around 9 / 9.5 kg, harnessed in a net, slightly smoked exclusively with the traditional wood-burning method; product obtained from carefully selected meats from pork reared and slaughtered exclusively in the countries of the European Community. Weight of kg 8.5 c.a. Vacuum packed in aluminum bag. (code 626)

INGREDIENTS

Pork leg
Salt
Saccharose
Stabilizers: E451, E452
Antioxidant: E301
Preservative: E250
Flavours



ORGANOLEPTIC FEATURES

Colour: uniform pink by cut
Smell: pleasant, not particularly fragrant, scented
Taste: delicate, harmonic
Texture: firm and compact meats
Shape: inviting



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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	68,0%
Minerals:	% p/p	3,8%
Added polyphosphates	gr/kg P205	limits of law
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.

NUTRITIONAL FEATURES*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	655 kJ / 157 kcal
Fat	9,1 g
- of which saturates	3,4 g
Carbohydrate	0,7 g
- of which sugars	0,7 g
Protein	18 g
Salt	3,1 g

MICROBIOLOGICAL CHARACTERISTICS DURING PRODUCTION*

CMT a 30°C	UFC/g	< 100.000
Total coliforms	UFC/g	< 10
<i>Staphylococcus aureus</i>	UFC/g	< 10
<i>Clostridia</i> solphito reducers	UFC/g	< 10
<i>Salmonella</i> spp	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.



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Product is gluten and milk derivatives free. Without added monosodium glutamate.

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: envelope for food in poly-coupled polyethylene-aluminum, for vacuum packaging.

SECOND WRAPPING: food cardboard box of nearly 17 kg (2 units of almost 8,5 kg each)

PALLET: Euro type

CODE	Format	Average weight kg/piece	Pcs/ case	Case dimension	Total weight pl.kg	Carton/ layers	Number of layers	Cases/ pallet
626	entire	8,5 ca	2 pz	59 x 38 h 18,5	17 ca	4	5	20

⁽²⁾ standard value

SHELF LIFE

MPT⁽³⁾: 150 days [Whole, vacuum packed in polyethylene-aluminum] – 90 days at half [in transparent envelope - cryovac type]

Guaranteed remaining life at the on delivery: 120 days [whole], 60 days [in half]

⁽³⁾ from the packing date

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated 0°C / +4°C



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MANUFACTURER

LEONCINI S.R.L.
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PLANT

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Plant licensed to U.S.A, CANADA, JAPAN, CHINA and AUSTRALIA
Plant recognized by the IFCCQ
to the production, the dissection and the packaging of the PGI Mortadella

** Data above mentioned are medium figures, obtained from analysis carried out during normal production controls on medium-sized products, preserved at temperatures indicated on the packaging. Samples features and modality executed according to the methodology indicated in the attached A, ordinance 21st of September 2005, published on Official Gazette n. 231 dated 04th October 2005.*