



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

PRODUCT NAME: Cooked ham “Leoncini”, without polyphosphates and caseinates added – “Chestnut” shape

SP3.09
Rev. 8 17.03.26
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PRODUCT DESCRIPTION

Ham cooked in a steam oven having a traditional shape of chestnut, obtained from pork legs of animals reared and slaughtered exclusively in Countries of the European Community, of kg 11/12 accurately selected, cleaned and trimmed, without shank. Weight of kg 7,5 approx. Vacuum packed in aluminum envelope entire (cod. 646, see picture below) or half-piece (cod.6469). Cut in small pieces of 500gr approx. Vacuum packed with a plastic film for food (cod. 6468).

Available in “mattonella” size for slicing, vacuum-packed in aluminium envelope (cod. 6461).

INGREDIENTS

Pork leg
Salt
Saccharose
Antioxidant: sodium ascorbate
Preservatives: sodium nitrite
Flavourings



SENSORY FEATURES

Colour: uniform pink
Smell: pleasant, not particularly fragrant
Taste: delicate, harmonic
Texture: compact
Aspect: inviting



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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	71,3 %
Minerals:	% p/p	3,0 %
Added polyphosphates:	g/kg P ₂ O ₅	Absent
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 nitrites in a low-acid environment

NUTRITION FEATURES*

AVERAGE VALUES	FOR 100 g OF PRODUCTS
Energy	551 kJ / 131 kcal
Fats	5,7 g
Whose saturated fats	2,1 g
Carbohydrates	<0,5 g
Whose sugar	<0,5 g
Proteins:	20 g
Salt	2,1 g

MICROBIOLOGICAL FEATURES IN THE COURSE OF PRODUCTION*

Total plate count	CFU/g	< 100.000
Coliformes	CFU/g	< 10
Staphylococcus aureus	CFU/g	< 10
Clostridium sulfito reducers	CFU/g	< 10
Salmonella Spp	In 25 g	Absent
Listeria Monocytogenes	In 25 g	Absent
Escherichia Coli O157	In 25 g	Absent

USE INSTRUCTIONS

Ready to be consumed, sliced.



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The product is gluten and milk derivatives free.

In the production of the cooked ham Castagna NO monosodium glutamate is used.

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: food envelope for vacuum packing in polyethylene-aluminium.

FINAL WRAPPING: cardboard for foods with a capacity of 14Kg approx. (2 half-pieces of 7 Kg approx), cardboard for foods, of 4 kg/each carton 8 selling units of 500 gr each packed in 1 box.

PALLET: euro type

CODICE	Formato	peso medio kg per ogni pezzo	pezzi cartone	Dimensioni cartone	peso compl.kg	cartoni strato	numero strati	tot pallets
646	intero	7	2 pz	59 x 26 h 18,5	14 c.a.	6	4	24

(2) values to to amendment, without notice

SHELF LIFE

MPT⁽³⁾: 150 days [Whole, vacuum packed in polyethylene-aluminium] – 90 days at half [in transparent envelope - cryovac type] 60 days (1/4 and 1/8)

Guaranteed remaining life at the on delivery: 120 days [whole, vacuum packed in polyethylene-aluminium], 60 days (in half, in transparent envelope - cryovac type) 30 days (1/4 and 1/8).

(3) from the packing day

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / + 4°C



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MANUFACTURER

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PLANT

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

* Data above mentioned are related to analyses carried out in the course of the standard controls in the production on products of average weight kept to the 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.