



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

PRODUCT NAME: Cooked roasted ham “Alle erbe” (with herbs), without polyphosphates and without added caseinates

SP3.02
Rev. 12 by 17.12.25
Page. 1 di 4

PRODUCT DESCRIPTION

Cooked ham baked in oven, obtained from fresh and selected legs of pork reared and slaughtered in Countries of the European Community, with the addition of spices and aromas following a traditional recipe; free from polyphosphates and milk extracts. Vacuum-packed in aluminum bag or in transparent poly laminated. Whole (cod. 6607) and half (60079).

INGREDIENTS

Pork leg
Salt
Saccharose
Antioxidant: sodium ascorbate
Preservative: sodium nitrite
Spices
Flavours



ORGANOLEPTIC FEATURES

Colour: uniform pink at cutting
Smell: pleasant, fragrant, very aromatic
Taste: delicate, harmonic
Texture: compact, dry and firm meats
Appearance: inviting





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Pag. 2 di 4

CHEMICAL-PHYSICAL FEATURES *

Moisture:	% p/p	66,0 %
Minerals:	% p/p	3,5 %
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 nitrates in a low-acid environment.

NUTRITIONAL FEATURES*

AVERAGE VALUES

PER 100 g OF PRODUCT

Energy	670 kJ / 160 kcal
Fat	8,0 g
of which saturates	3,2 g
Carbohydrate	<0,5 g
of which sugars	<0,5 g
Protein	22 g
Salt	2,4 g

MICROBIOLOGICAL CHARACTERISTICS TO PRODUCTION *

Total plate count at 30°C	UFC/g	< 100.000
Total coliforms	UFC/g	< 10
<i>Staphylococcus aureus</i>	UFC/g	< 10
<i>Clostridia</i> sulfite 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

USAGE

Ready to be consumed, sliced.



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Pag. 3 di 4

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⁾

PRIMARY WRAPPING: food bag in polyethylene-aluminium for vacuum packing (whole). Vacuum-packed in transparent poly laminated (half).

SECONDARY WRAPPING: food cardboard box with a capacity of about 15 kg approx.(2 pieces of approx. 7,5 kg, 4 pieces of approx. 3,5 kg)

Abroad: food cardboard box of 7,5 kg approx. (1 piece of 7,5 kg approx.)

PALLET: euro type

CODE	Format	Average weight per unit - kg	Unit per box	Box size	Total weight box/kg	Boxes per layers	Layers per pallet	Total boxes per pallet
6607	whole	7,5 approx	2 pc	56,6 x 36,6 h 19,2	15 approx	4	10	40
6607	whole	7,5 approx	1 pc	32 x 29 h 19,5	7,5 approx	8	8	64
66079	half	3,5 approx	4 pc	56,6 x 36,6 h 19,2	15 approx	4	10	40

⁽²⁾ standard values subject to change without notice

SHELF LIFE ⁽³⁾

MPT: 150 days [Whole, vacuum packed in polyethylene-aluminium] – 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 day

STORAGE AND TRANSPORT CONDITIONS

Keep refrigerated at 0°C / + 4°C



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Pag. 4 di 4

PRODUCER

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VIA CONFINE, 40
37017 COLA' DI LAZISE (VR) - ITALIA
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PLANT

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

** Data above mentioned are medium figures, obtained after analysis carried out during normal production controls, on medium-sized products, preserved at temperatures indicated on the packaging – features and manner of drawing of samples according to the attached A, decree 21st of September, 2005 issued on the Official Gazette, General series n. 231 dated 04/10/2005.*