



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

PRODUCT NAME: cooked ham degreased with no caseinate added

SP3.16
Rev. 11 of 22.04.2026
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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, deprived from the exceeding fat. Weight of kg 7 approx. Vacuum packed entire in aluminum bag (cod. 639, see picture below)

INGREDIENTS

Pork meat
Salt
Saccharose
Stabilizers: E 452, E 451
Antioxidant: E 301
Preservative: E 250
Flavourings



SENSORY FEATURES

Colour: uniform pink at the cut
Smell: pleasant, not particularly intense, scented
Taste: delicate, harmonic
Texture: compact flesh, firm
Aspect: inviting



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CHEMICAL-PHYSICAL FEATURES*

Moisture:	% p/p	72,0 %
Minerales:	% p/p	3,7 %
Added polyphosphates:	g/kg P ₂ O ₅	within the limits of law
Nitrites (come 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.

NUTRITION FEATURES*

AVERAGE VALUES	FOR 100 g OF PRODUCT
Energy	519 kJ / 124 kcal
Fat	5,3 g
- of which saturates	2,0 g
Carbohydrate	<0,5 g
- of which sugars	<0,5 g
Protein	19 g
Salt	2,2 g

MICROBIOLOGICAL FEATURES IN THE COURSE OF PRODUCTION*

CMT at 30°C	UFC/g	< 100.000
Total Coliformes	UFC/g	< 10
<i>Staphylococcus aureus</i>	UFC/g	< 10
<i>Clostridi solfito riducer</i>	UFC/g	< 10
<i>Salmonella spp</i>	In 25 g	Absent
<i>Listeria monocytogenes</i>	In 25 g	Absent
<i>E.coli</i> O157	In 25 g	Absent

USE INSTRUCTIONS

The product is ready to be consumed, sliced.

The product is gluten and milk derivatives free. Without monosodium glutamate.



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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 14 Kg approx. (2 pieces of 7 Kg approx),

PALLET: euro type

CODE	Format	Average weight in kg Each/pce	Pce/box	Box dimensions	Total box weight In kg	boxes/layer	No layers/pallet	Tot no boxes/ pallet
639	entire	7 c.a.	2 pz	59,9 x 27,5 h 20,4	14 c.a.	6	8	48

(2) values to to amendment, without notice

SHELF LIFE

MPT⁽³⁾: 150 days.

Guaranteed remaining life at the on delivery: 120 days.

(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.