

	<b>LEONI ISABELLA</b> <b>Via Perlatura, 49 – Ariccina, Rm – Italy</b>	Rev 03 del10/05/16 pag1 di 1
	Scheda Tecnica Prodotto <b>PRODUCT SPECIFICATIONS</b>	
	<b>Lonza Ariccina</b> <b>CURED PORK NECK</b>	

#### DESCRIZIONE DEL PRODOTTO

La Lonza è un prodotto di salumeria dalla forma cilindrica, ottenuto dalle carni della parte superiore del lombo dei suini, legato a mano con spago naturale, da mani esperte del settore. La Lonza viene stagionata piu' di 90 giorni a temperatura e umidità controllata. Alla vista presenta un colore roseo o rosso più o meno intenso, per la presenza di pepe nero o peperoncino rosso macinato. Al taglio si presenta di colore roseo vivo, con striature di grasso proprie del lombo suino. Il sapore è delicato e si affina con la maturazione, il profumo è caratteristico e di giusta intensità.

#### PRODUCT DESCRIPTION

The cured pork neck a sausage product from the cylindrical shape, made from the meat of the upper part of the loin of the pig, and is handtied with natural twine, by experts in the field. Dried cured pork loin is aged more 'than 90 days at a temperature and humidity' controlled. At the sight presents a rosy color, or more or less intense red, due to the presence of black pepper or chili ground. Al cut looks rosy bright color, with their streaks of fat pork loin. The flavor is delicate and is refined with aging, the scent is characteristic and the right intensity.

#### COMPOSIZIONE DEL PRODOTTO

Prodotto di maiale, sale marino, pepe nero, peperoncino, finocchio, destrosio, saccarosio, aromi naturali, E310, Ascorbato di sodio conservanti: E250, E252.

#### PRODUCT COMPOSITION

Porkmeat, seasalt, blackpepper, chili pepper, fennel, dextrose, saccharose, naturalflavors, E310 sodiumascorbate, preservatives: E250, E252.

#### CARATTERISTICHE SENSORIALI

Superficialmente dal lato del taglio, la Lonza presenta un color roseo-rosso caratterizzato da venature muscolari più o meno importanti a seconda del rapporto tra massa grassa e massa magra. Al palato risulta morbida e con una nota di spezie gradevole. Rientra nella preparazione di molti antipasti, accostati con un buon vino.

#### SENSORY CHARACTERISTICS

Superficially from the side of the cut, Dried cured pork loin presents a rosy-red color characterized by muscle veins more or less important depending on the ratio of fat mass and lean mass. Flavor is soft and pleasing with a note of spices. Part in the preparation of many appetizers, combined with a good wine.

#### VALORI NUTRIZIONALI MEDI PER 100 GRAMMI/Average values for 100g of product PROPRIETA' CHIMICO-FISICHE/Physical and chemical properties

Energia/Energy (kcal)	448	Kcal/100g	Unita Ph/pH	<6.0	
Energia/Energy (Kj)	1872	Kj/100g	Attività' dell'acqua/Aw	<0.90	
Grassi/Fat	42,4	g/100g	Nitrati/Nitrates (Reg Ue 1129/11)	<250mg/Kg	*<250mg/Kg
di cui saturi/of wichsaturated	12,54	g/100g	Nitriti/Nitrites (Reg Ue 1129/11)	<250mg/Kg	*<250mg/Kg
Carboidrati/Carbohydrates	0,3	g/100g	Glutine/Gluten	<20mg/Kg	mg/Kg
di cui zuccheri/of whichsugars	0	g/100g			
Proteine/Protein	23,8	g/100g			
Sale/Salt	2,1	g/100g			

\*dose residuale massima consentita alla fine del processo produttivo/  
dose maximum residual remaining at the end of the production process

#### CARATTERISTICHE MICROBIOLOGICHE/MICROBIOLOGICAL CHARACTERISTICS-(Reg UE 2073/2005 )

Elenco/Index	U.M.	U.M.	Valore/Value
Carica batterica totale/Total bacterialCount	ufc/g	cfu/g	<300000
Salmonella spp/Salmonella spp	ass/pres in 25g	abs/pres. in 25g	ass.in25g/abs.in25g
Listeria monocytogenes/Listeria monocytogenes	ass/pres in 25g	abs/pres. in 25g	ass.in25g/abs.in25g
Escherichia coli/Escherichia coli	ufc/g	cfu/g	<10
Stafilococchi coagulasi +/Staph. coagulase +	ufc/g	cfu/g	<10 <sup>2</sup>
Clostridi solfito riduttori/Anaerobic S/R Bacteria	ufc/g	cfu/g	<10

#### CONFEZIONAMENTO/PACKAGING

**Confezionamento:** Impacchettati sottovuoto a metà per poter conservare al meglio freschezza e fragranza.

**Commercializzazione:** Il prodotto viene commercializzato in pezzi sottovuoto in tagli da 0,800g a 1200g

**Dimensione imballo:** 356x229x183 mm N°08 pezzi/605x230x196mm N°14 pezzi

**Packaging:** In half vacuum packed in order to best preserve their freshness and fragrance.

**Commercialisation:** The product is sold in vacuum packs of from 800 g to 1200 g.

**Box Size:** 356x229x183 mm. N°08 pieces inside/605x230x196mm N°14 pieces inside.

#### CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra 0 e +4°C. Termine massimo di conservazione 90 giorno sottovuoto

Conservare max 15g tra 0 e +4°C dopo l'apertura (perdita del vuoto)

#### STORAGE – MAXIMUM DURABILITY

Store between + 0°C/ + 4°C. Maximum storage term: 90 days when vacuum packed.

Max 15 days after opening and/or loss of vacuum status.

#### ADDITIONAL INFORMATION

"Isabella Leoni" company hereby certifies, in accordance with the information provided by our suppliers of raw materials, that the mentioned products do not consist of, do not contain and do not derive from genetically modified organisms (GMO free product), in line with the accidental contamination thresholds defined by EC Regulation 1829/03 and EC Regulation 1839/03 and do not require additional labelling. "IsabellaLeoni" certifies that all manufactured products meet the requirements of EC Regulation 1333/08, 1129/11 and subsequent modifications., concerning the discipline of food additives allowed in the preparation and preservation of food substances, transposing Directive 2006/ 52/EC. "IsabellaLeoni" certifies that the materials used for packaging (primary packaging and secondary one) are in accordance with the requirements of Ministerial Decree March 21, 1973 and subsequent modifications and EC Regulation 1935/04. "Isabella Leoni" is able to provide, upon specific request made at the time of the order, chemical/ microbiological and/or detailed analysis of the ordered batch. Our company applies a Food Safety Management System according to the HACCP method (HAZARD ANALYSIS and CRITICAL CONTROL POINT) and it operates in accordance with EC Regulations 852-853-854/04.

THE PROVIDED INFORMATION REFERS TO THE PRODUCT IN ITS ORIGINAL PACKAGING AND IT REPRESENTS A GUIDE FOR COMPLIANCE WITH THE REGULATIONS IN FORCE. LEGISLATIVE CHANGES MAY VOID WHAT DESCRIBED ABOVE. ISABELLA LEONI COMPANY IS BY NO MEANS LIABLE FOR ANY RESULTS DERIVING FROM IMPROPER USE, IRRESPONSIBLE AND UNLAWFUL, DIRECT OR INDIRECT, OF ANY KIND OF PRODUCT PRESENTED OR SOLD.