

	<b>LEONI ISABELLA</b> <b>Via Perlatura, 49 – Ariccia, Rm – Italy</b>	Rev 03 del10/05/16 pag1 di 1
	Scheda Tecnica Prodotto <b>PRODUCT SPECIFICATIONS</b>	
	Salsiccia essiccata <b>DRIED PORK SAUSAGE</b>	

#### DESCRIZIONE DEL PRODOTTO

La salsiccia essiccata è un salume di piccolo calibro, una scelta accurata di alcune parti del maiale, unito a nobili spezie che lo rendono un salume di eccellenza.

#### PRODUCT DESCRIPTION

Dried pork sausage is a small sized cold meat, a careful selection of certain parts of the pig, combined with noble spices that make it a cold cut par excellence.

#### COMPOSIZIONE DEL PRODOTTO

Carne di suino, sale marino, pepe nero, peperoncino, aglio, destrosio, saccarosio, paprika, aromi, antiossidanti E 300, E 301; conservanti: E250, E252.

#### PRODUCT COMPOSITION

Porkmeat, seasalt, blackpepper, chili pepper, garlic, dextrose, saccarose, paprika, naturalflavors,antioxidants: E300, E301,preservative: E250, E252.

#### CARATTERISTICHE SENSORIALI

colore rosso carneo tipico del prodotto, sapore molto gradevole con lieve speziatura e note piccanti.

#### SENSORY CHARACTERISTICS

Typical meaty red colour, very pleasant flavour with slight splitting and spicy notes.

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

Energia/Energy (kcal)	411	Kcal/100g	Unita Ph/pH	6,1	
Energia/Energy (Kj)	1720	kJ100g	Attività' dell'acqua/Aw	0,65	
Grassi/Fat	28.6	g/100g	Nitrati/Nitrates(Reg Ue 1129/11)	<250mg/Kg	*<250mg/Kg
di cui saturi/of wichsaturated	10,93	g/100g	Nitriti/Nitrites(Reg Ue 1129/11)	<50mg/Kg	*<50mg/Kg
Carboidrati/Carbohydrates	0,7	g/100g	Glutine/Gluten	<20mg/Kg	
di cui zuccheri/of whichsugars	0,3	g/100g			
Proteine/Protein	28,4	g/100g			
Sale/Salt	1,4	g/100g			

\*dose residuale massima consentita alla fine del processo produttivo/  
dose maximum residualremainingat 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:** Impacchettato sottovuoto per poter conservare al meglio freschezza e fragranza.

**Commercializzazione:** Il prodotto viene commercializzato in confezioni a peso variabile da 200g a 2000g

**Dimensione imballo:** 356x229x183mm/605x230x196mm

**Packaging:** Vacuum packed in order to best preserve their freshness and fragrance.

**Commercialisation:** The product is sold in variable weight packages of 200g to 2000g

**Box Size:** 356x229x183 mm./605x230x196mm

#### 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: 60 days when vacuum packed.

Max 10 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. "Isabella Leoni" 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. "Isabella Leoni" 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.