

	LEONI ISABELLA-SRL Via Perlatura, 49 – Ariccia, Rm – Italy	Rev 04 del 19/01/2022 pag 1 di 1
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	
	Salsiccia fresca FRESH PORK SAUSAGE	

DESCRIZIONE DEL PRODOTTO

La salsiccia fresca è una specialità a base di carne di maiale fresca, macinata più o meno grossolanamente con l'aggiunta di grasso, una scelta accurata di alcune parti del maiale, unita a nobili spezie la rendono un alimento di eccellenza.

PRODUCT DESCRIPTION

Fresh pork sausage is a specialty of fresh pork meat, more or less coarsely minced with the addition of fat, a careful selection of some parts of the pig, joined to noble spices make a food of excellence.

COMPOSIZIONE DEL PRODOTTO

Carne di suino, sale marino, pepe nero, budello naturale, peperoncino, aglio, E262, acetato di sodio, E331 citrato di sodio, aromi E300 acido ascorbico, E301 ascorbato di sodio, E551 antiagglomerante, biossido di silicio, spezie.

PRODUCT COMPOSITION

Pork meat, sea salt, pepper, natural casing, red pepper, garlic, E262, sodium acetate, sodium citrate E331, aromas, E300 ascorbic acid, E301 sodium ascorbate, E551 anti-caking agent, silicon dioxide, spices.

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)	304	Kcal/100g	Unita Ph/pH	5,8	
Energia/Energy (Kj)	1273	kJ100g	Attività' dell'acqua/Aw	0,96	
Grassi/Fat	26,7	g/100g	Nitrati/Nitrates(Reg Ue 1129/11)	<250mg/Kg	*<250mg/Kg
di cui saturi/of wich saturated	19,7	g/100g	Nitriti/Nitrites (Reg Ue 1129/11)	<50mg/Kg	*<50mg/Kg
Carboidrati/Carbohydrates	0,4	g/100g	Glutine/Gluten	<20mg/Kg	
di cui zuccheri/of which sugars	0,2	g/100g			
Proteine/Protein	16,5	g/100g			
Sale/Salt	1,3	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 bacterial Count	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 ²
Clostridi solfito riduttori/Anaerobic S/R Bacteria	ufc/g	cfu/g	<10

CONFEZIONAMENTO/PACKAGING

Confezionamento: Preincartate e imbustate per poter conservare al meglio freschezza e fragranza.

Commercializzazione: Il prodotto viene commercializzato in pre-incarti con peso variabile.

Dimensione imballo: /

Packaging: Pre-packed and bagged to best preserve their freshness and fragrance.

Commercialisation: The product is sold in variable weight .

Box Size: /

CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra 0 e +2°C. Termine massimo di conservazione 8 giorni

STORAGE – MAXIMUM DURABILITY

Store between + 0°C/ + 2°C. Maximum storage term: 8 days

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.