

	LEONI ISABELLA SRL Via Perlatura, 49 – Ariccia, Rm – Italy	Rev 08 del 19/01/2022 pag1 di 1
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	
	Coppa di testa PORK HEAD MEAT SAUSAGE	

DESCRIZIONE DEL PRODOTTO Cod. Prodotto 23 Coppa di testa Cod. prodotto 88 Coppa di Testa con Yuta

La Coppa di testa è un salume cotto che rappresenta un'antica arte norcina; si prepara con carne suina della testa che viene poi mescolata con altri parti "meno nobili" del maiale e spezie di alta qualità dando vita ad un prodotto dal gusto unico e piccante.

PRODUCT DESCRIPTION

Pork head meat sausage is a cooked cold meat that represents an ancient art from Norcia; it is prepared using the head meat which is then mixed with other "less noble" parts of the pig and high quality spices, which delivers a product with a unique and spicy taste.

COMPOSIZIONE DEL PRODOTTO

Carne di suino origine UE, sale, pepe, peperoncino, scorza di limone, scorza di arancio, aglio, spezie, aromi naturali, conservanti:E250, antiossidanti:E301

PRODUCT COMPOSITION

Porkmeat,UE origin ,salt, pepper, chili pepper, lemonpeel, orangepeel, garlic, naturalflavourings, preservative: E250; antioxidant:E301

CARATTERISTICHE SENSORIALI

Colore roseo tipico del prodotto, profumo caratteristico con sentore di spezie e agrumi

SENSORY CHARACTERISTICS

Pink colour typical of the product, distinctive aroma of the product with hints of spice and citrus fruit.

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

Energia/Energy (kcal)	401	Kcal/100g	Unita Ph/pH	<5.0	
Energia/Energy (Kj)	1677	Kj/100g	Attività' dell'acqua/Aw	<0.94	
Grassi/Fat	31,6	g/100g	Nitrati/Nitrates(Reg Ue 1129/11)	<150mg/Kg	*
di cui saturi/of wichsaturated	11,84	g/100g	Nitriti/Nitrites(Reg Ue 1129/11)	<150mg/Kg	*
Carboidrati/Carbohydrates	0	g/100g	Glutine/Gluten	<20mg/Kg	
di cui zuccheri/of whichsugars	0	g/100g			
Proteine/Protein	28,9	g/100g			
Sale/Salt	2,0	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

Prodotto e Confezionamento da IT J5C4V CE sottovuoto a metà per conservare al meglio freschezza e fragranza

Commercializzazione: il prodotto e' commercializzato sottovuoto in tagli da 4 e 6 Kg

Dimensione imballo: 356x229x183 mm. Pezzo unico
605x230x196mm. due pezzi

Produced and packaged by IT L5C4V CE In half, vacuum packed to best preserve its freshness and fragrance.

Commercialisation: The product is sold vacuum packed in packs of 4-6 kg of weight.

Box Size: 356x229x183 mm. N°1 piece inside.
605x230x196mm. N°2 pieces inside.

CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra 0 e +4°C. Termine massimo di conservazione 55 giorno sottovuoto

Conservare max 10g tra 0 e +4°C dopo l'apertura (perdita del vuoto)

STORAGE – MAXIMUM DURABILITY

Keep between + 0°C/ + 4°C. Maximum storage term: 55 days when vacuum packed.

Max 10 days after opening and/or loss of vacuum status.

ADDITIONAL INFORMATION

"LEONI ISABELLA SRL" 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."LEONI ISABELLA SRL" 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."LEONI ISABELLA SRL" 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."LEONI ISABELLA SRL" 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. LEONI ISABELLA SRL 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.