

	LEONI ISABELLA SRL Via Perlatura, 49 – Ariccio, Rm – Italy	IT 1854L CE
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	Rev 07 del 25/11/2021
	Lombo Ariccino/Lombo Ariccino all'arancio PORK LOIN OF ARICCIA/ PORK LOIN OF ARICCIA WITH ORANGE FLAVORING	pag1 di 1

DESCRIZIONE DEL PRODOTTO Cod. Art. 70 Lombo Ariccino Cod. Art. 74 Lombo Ariccino all'Arancio

IL LOMBO ARICCINO, e' prodotto dal Carre' di suino, lavorato a mano artigianalmente, in tutte le sue fasi, le parti vengono massaggiate con sale, spezie ed aromi naturali, successivamente messo per 10 giorni a riposare facendo si che percepisca tutti gli aromi, in fine stagionato per 90 giorni in camere apposite per la stagionatura, dando vita cosi ad un prodotto d'eccellenza. IL Lombo Ariccino viene anche prodotto con un sentore all'Arancia.

PRODUCT DESCRIPTION

Lombo Ariccino (Pork Loin of Ariccio) is produced from the loin area which is massaged by hand throughout the carious phases, using salt spices and natural flavourings; it is left to rest for 10 days to bring out all of the aromas, then seasoned for 90 days in special curing rooms giving rise to a product of absolute excellence. The Ariccino Loin of Pork is also produced with a hint of orange.

COMPOSIZIONE DEL PRODOTTO

Carne di maiale origine UE, sale marino, pepe, peperoncino, finocchio, destrosio, saccarosio, (aroma all'arancia),conservanti: E250, E252.

PRODUCT COMPOSITION

pork meat,UE origin, sea salt, pepper, chili pepper, fennel,dextrose, saccarose, (natural orange flavouring); preservatives: E250, E252.

CARATTERISTICHE SENSORIALI

Colore roseo/rosso tipico del prodotto, odore caratteristico del prodotto con sentore di spezie ed agrumi.

SENSORY CHARACTERISTICS

Pink/red colour typical of the product, characteristic 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-FISCHE/Physical and chemical properties

Energia/Energy (kcal)	300	Kcal/100g	Unita Ph/pH	<6.0	
Energia/Energy (Kj)	1254	Kj/100g	Attività' dell'acqua/Aw	<0.90	
Grassi/Fat	19,1	g/100g	Nitrati/Nitrates(Reg Ue 1129/11)	<250mg/Kg	*<250mg/Kg
di cui saturi/of wichsaturated	6,62	g/100g	Nitriti/Nitrites(Reg Ue 1129/11)	<250mg/Kg	*<250mg/Kg
Carboidrati/Carbohydrates	1,2	g/100g	Glutine/Gluten	<20mg/Kg	mg/Kg
di cui zuccheri/of wichsugars	0,3	g/100g	*dose residuale massima consentita alla fine del processo produttivo/ dose maximum residualremainingat the end of the production process		
Proteine/Protein	30,7	g/100g			
Sale/Salt	2,0	g/100g			

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 ²
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 1500g

Dimensione imballo: 356x229x183 mm N°06 pezzi/605x230x196mm N°15 pezzi

Packaging: In half vacuum packegin order to best preserve their freshness and fragrance.

Commercialisation: The product is soldin vacuum packs of from 800 g to 1500 g.

Box Size: 356x229x183 mm. N°06 pieces inside/605x230x196mm N°15pieces inside.

CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra 2 e +6°C. Termine massimo di conservazione 90 giorno sottovuoto

Conservare max 15g tra 2 e +6°C dopo l'apertura (perdita del vuoto)

STORAGE – MAXIMUM DURABILITY

Keep between + 2°C/ + 6°C. Maximum storage term: 90 days when vacuum packed.

Max 15 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, IRRESPONSIBLEAND UNLAWFUL, DIRECT OR INDIRECT, OF ANY KIND OF PRODUCT PRESENTED OR SOLD.