

	<b>LEONI ISABELLA-SRL</b> <b>Via Perlatura, 49 - Ariccia, Rm - Italy</b>	Rev 08 del 19/01/2022 pag1 di 1
	<b>Scheda Tecnica Prodotto</b> <b>PRODUCT SPECIFICATIONS</b>	
	<b>Pancetta stagionata al pepe/peperoncino</b> <b>MATURED PORK BACON WITH PEPPER/CHILI PEPPER</b>	

**DESCRIZIONE DEL PRODOTTO** Cod. Art. 17 Pancetta Stagionata al Pepe Cod. Art.62 Pancetta Stagionata al Peperoncino  
 La pancetta di maiale e' un connubio tra sapore e profumo, si ottiene con la pancia magra del suino salata e aromatizzata da artigiani del settore, inizialmente asciugata e poi successivamente stagionata per 30 giorni.

**PRODUCT DESCRIPTION**

Pork Bacon (Matured pork belly) is a combination of taste and aroma, it uses lean salted pork belly which is flavoured by craftsmen in the industry; to start with it is dried and then subsequently cured for 30 days.

**COMPOSIZIONE DEL PRODOTTO**

Carne di suino origine UE, sale marino, pepe nero, peperoncino, destrosio, saccarosio, paprika, conservanti: E250, E252.

**PRODUCT COMPOSITION**

Porkmeat UE origin, seasalt, blackpepper, chili pepper, dextrose, saccarose, paprika, preservatives: E250, E252.

**CARATTERISTICHE SENSORIALI**

Al palato si presenta morbida e gradevole, grazie alla parte grasso/magra. Il colore e' un alternarsi di rosso e bianco, con uno spiccato profumo di spezie

**SENSORY CHARACTERISTICS**

It is soft and pleasant on the palate thanks to the fat/lean combination. Its colour is a blend of red and white, with a distinct perfume of spices.

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

Energia/Energy (kcal)	476	Kcal/100g	Unita Ph/pH	<6.0
Energia/Energy (Kj)	1993	Kj/100g	Attività' dell'acqua/Aw	<0.91
Grassi/Fat	54,00	g/100g	Nitrati/Nitrates (Reg Ue 1129/11)	<250mg/Kg * <250mg/Kg
di cui saturi/of wicksaturated	19,20	g/100g	Nitriti/Nitrites (Reg Ue 1129/11)	<100mg/Kg * <100mg/Kg
Carboidrati/Carbohydrates	1,2	g/100g	Glutine/Gluten	<20mg/Kg mg/Kg
di cui zuccheri/of whichsugars	0,7	g/100g	*dose residuale massima consentita alla fine del processo produttivo/ dose maximum residual remaining at the end of the production process	
Proteine/Protein	15,1	g/100g		
Sale/Salt	2,31	g/100g		

**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 <sup>2</sup>
Clostridi solfito riduttori/Anaerobic S/R Bacteria	ufc/g	cfu/g	<10

**CONFEZIONAMENTO/PACKAGING**

**Confezionamento:** Impacchettate sottovuoto per poter conservare al meglio freschezza e fragranza.

**Commercializzazione:** Il prodotto viene commercializzato in confezioni da tre a sei pezzi

**Dimensione imballo:** 356x229x183 mm N°03 pezzi/605x230x196mm N°06 pezzi

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

**Commercialisation:** The product is sold in boxes of from 3 to 6 pieces..

**Box Size:** 356x229x183 mm. N°03 piece inside/605x230x196mm N°06 pieces inside.

**CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY**

Conservare tra 0 e +4°C. Termine massimo di conservazione 90 giorni 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. "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.