

	LEONI ISABELLA-SRL Via Perlatura, 49 - Ariccia, Rm - Italy	Rev 07 del19/01/2022 pag 1 di 1
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	
	Porchetta con Testa Piccola PORK MEAT ROASTED AND SEASONED	

DESCRIZIONE DEL PRODOTTO Cod. Art. 25

La "Porchetta deve la sua straordinaria qualità e il suo particolare gusto alle caratteristiche delle materie prime e al metodo di produzione peculiare per questo prodotto. Il giusto equilibrio fra parti magre e parti grasse delle carni, l'aggiunta degli aromi e il metodo di cottura e raffreddamento determinano un prodotto finito rispondente alle seguenti caratteristiche: la crosta: nella parte superiore di consistenza croccante e colore marrone; nella parte inferiore, ossia nella zona sottopancia di consistenza morbida.

PRODUCT DESCRIPTION

The "Porchetta owes its extraordinary quality and its particular taste to the characteristics of the raw materials and unique manufacturing method used for this product. The perfect balance between the lean and fatty parts of meat, the addition of flavourings and the cooking and cooling method join forces to determine a finished product with the following characteristics: The crust: the top features a brown coloured crunchy texture; the bottom, i.e. the belly area boasts a wonderful soft consistency.

COMPOSIZIONE DEL PRODOTTO

Carne di suino origine UE, sale marino, pepe nero, rosmarino, aglio.

"gluten-free" and 'suitable for people intolerant to gluten-according to Reg.EU n°41/2009,Reg.UE

PRODUCT COMPOSITION

Pork meat UE origin, sea salt, black pepper, rosemary, garlic

CARATTERISTICHE SENSORIALI

Consistenza croccante nella parte superiore di colore marrone, consistenza morbida nella parte inferiore con sentori di rosmarino

SENSORY CHARACTERISTICS

Crunchy texture in the upper part of brown color, soft texture in the lower part with rosemary aroma

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

Energia/Energy (kcal)	233	Kcal/100g	Unita Ph/pH	<6.0
Energia/Energy (Kj)	972	Kj/100g	Attività' dell'acqua/Aw	<0.98
Grassi/Fat	13,0	g/100g	Nitrati/Nitrates (Reg Ue 1129/11)	- *
di cui saturi/of wich saturated	4,4	g/100g	Nitriti/Nitrites (Reg Ue 1129/11)	- *
Carboidrati/Carbohydrates	0,9	g/100g	Glutine/Gluten	<20mg/Kg
di cui zuccheri/of which sugars	0,2	g/100g		
Proteine/Protein	28,0	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

Confezionamento: Incarto per conservare al meglio freschezza e fragranza

Commercializzazione: Il prodotto viene commercializzato preincarto. A richiesta affettata

Packaging: Wrapped order to best preserve their freshness and fragrance.

Commercialisation: The product is sold in whole or half pieces, paper wrapped

CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra +2°C / +6°C Termine massimo di conservazione incarto (15 giorni)

STORAGE - MAXIMUM DURABILITY

Store between +2°C and + 6°C.Maximum storage time

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.