

	LEONI ISABELLA-S.R.L. Via Perlatura, 49 – Ariccia, Rm – Italy	IT 1854L CE
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	Rev 07 del 25/11/2021 pag1 di 1
	Porchetta di Ariccia IGP PORK MEAT ROASTED AND SEASONED	

DESCRIZIONE DEL PRODOTTO Cod. Art.38

La "Porchetta di Ariccia" IGP 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. Il peso va dai 27Kg ai 45Kg

PRODUCT DESCRIPTION

The PGI "Porchetta of Ariccia" 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. The weight ranges from 27Kg to 45Kg.

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

PRODUCT COMPOSITION

Porkmeat UE origin, seasalt, blackpepper, 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	Unità 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 wichsaturated	4,4	g/100g	Nitriti/Nitrites(Reg Ue 1129/11)	- *
Carboidrati/Carbohydrates	0,9	g/100g	Glutine/Gluten	<20mg/Kg
di cui zuccheri/of whichsugars	0,2	g/100g	*dose residuale massima consentita alla fine del processo produttivo/ dose maximum residualremainingat the end of the production process	
Proteine/Protein	28,0	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: Incartato e scatolato per conservare al meglio freschezza e fragranza

Commercializzazione: Il prodotto viene commercializzato intero o metà con un peso che va da 27Kg ai 45Kg

Packaging: Wrapped and boxed to best preserve freshness and fragrance.

Commercialisation: The product is sold whole or half The weight ranges from 27Kg to 45Kg.

CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra +2°C / +6°C Termine massimo di conservazione incarto (10 giorni)

STORAGE – MAXIMUM DURABILITY

Keep between +2°C and + 6°C.Maximum storage time when wrapped: 10 days.

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.