

	<b>LEONI ISABELLA SRL</b> <b>Via Perlatura, 49 – Ariccia, Rm – Italy</b>	IT 1854L CE
	Scheda Tecnica Prodotto <b>PRODUCT SPECIFICATIONS</b>	Rev 07 del 25/11/2021 pag1 di 1
	Salamini Rustici Piccanti <b>SPICY SALAMI</b>	

**DESCRIZIONE DEL PRODOTTO Cod. Art. 07**

Il salamino piccante è un salame leggermente più piccolo, che viene prima insaccato e subito dopo stagionato. Si ottiene con una miscela di carne macinata da parti nobili del suino e da una parte di grasso adatta al tipo di prodotto e condita con spezie e aromi naturali.

**PRODUCT DESCRIPTION**

The spicy salami is a slightly smaller salami, sausage that comes before and after aged. Is obtained with a mixture of ground meat from noble parts of the pig and a part of fat suitable to the type of product and seasoned with spices and natural flavorings.

**COMPOSIZIONE DEL PRODOTTO**

Carne di suino origine UE, sale marino, pepe, peperoncino, aglio, destrosio, saccarosio, paprika calabra piccante, aromi, antiossidanti E 300, E 301; conservanti: E250, E252.

**PRODUCT COMPOSITION**

Porkmeat UE origin, seasalt, pepper, chili pepper, garlic, dextrose, saccarose, spicycalabrianpaprika, naturalflavors, antioxidants: E300, E301, preservative: E250, E252.

**CARATTERISTICHE SENSORIALI**

colore rosso carneo tipico del prodotto, sapore molto gradevole con lieve speziatura e note piccanti.

**SENSORY CHARACTERISTICS**

Typical meaty red colour, very pleasant flavour with slight splitting and spicy notes.

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

Energia/Energy (kcal)	411	Kcal/100g	Unita Ph/pH	6,1	
Energia/Energy (Kj)	1720	KJ100g	Attività' dell'acqua/Aw	0,65	
Grassi/Fat	28,6	g/100g	Nitrati/Nitrates (Reg Ue 1129/11)	<250mg/Kg	*<250mg/Kg
di cui saturi/of wichsaturated	10,93	g/100g	Nitriti/Nitrites (Reg Ue 1129/11)	<50mg/Kg	*<50mg/Kg
Carboidrati/Carbohydrates	0,7	g/100g	Glutine/Gluten	<20mg/Kg	
di cui zuccheri/of whichsugars	0,3	g/100g			
Proteine/Protein	28,4	g/100g	*dose residuale massima consentita alla fine del processo produttivo/ dose maximum residualremainingat the end of the production process		
Sale/Salt	2,8	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 <sup>2</sup>
Clostridi solfito riduttori/Anaerobic S/R Bacteria	ufc/g	cfu/g	<10

**CONFEZIONAMENTO/PACKAGING**

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

**Commercializzazione:** Il prodotto viene commercializzato in confezioni a peso variabile da 1000g a 2000g

**Dimensione imballo:** 356x229x183mm/605x230x196mm

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

**Commercialisation:** The product is sold in variable weight packages of 1000g to 2000g

**Box Size:** 356x229x183 mm./605x230x196mm

**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, IRRESPONSIBLE AND UNLAWFUL, DIRECT OR INDIRECT, OF ANY KIND OF PRODUCT PRESENTED OR SOLD.