

	LEONI ISABELLA SRL Via Perlatura, 49 – Ariccia, Rm – Italy	IT 1854L CE
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	Rev 06 del 19/01/2022 pag1 di 1
	Salsiccia essiccata DRIED PORK SAUSAGE	

DESCRIZIONE DEL PRODOTTO Cod. Art. 03

La salsiccia essiccata è un salume di piccolo calibro, una scelta accurata di alcune parti del maiale, unito a nobili spezie che lo rendono un salume di eccellenza.

PRODUCT DESCRIPTION

Dried pork sausage is a small sized cold meat, a careful selection of certain parts of the pig, combined with noble spices that make it a cold cut par excellence.

COMPOSIZIONE DEL PRODOTTO

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

PRODUCT COMPOSITION

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

CARATTERISTICHE SENSORIALI

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

SENSORY CHARACTERISTICS

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

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 wichsugars	0,3	g/100g			
Proteine/Protein	28,4	g/100g			
Sale/Salt	2,8	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: Impacchettate sottovuoto per conservare al meglio freschezza e fragranza.

Commercializzazione: Il prodotto viene commercializzato in confezioni a peso variabile da 200g 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 200g 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 10 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.