

	LEONI ISABELLA Via Perlatura, 49 – Ariccia, Rm – Italy	Rev 05 del 26/09/21 pag 1 di 1
	Scheda Tecnica Prodotto PRODUCT SPECIFICATIONS	
	STINCO COTTO SMOKED PORK KNUCKLE	

DESCRIZIONE DEL PRODOTTO Cod. 91

Lo stinco cotto e' un prodotto ricavato da stinchi di suini cotti con aromi naturali, prodotto nel salumificio Carpano Speck di Falcade (BL) n° IT 2847S CE

PRODUCT DESCRIPTION

The smoked pork knuckle is obtained from cooked pork shank with natural flavors. It is a product of the sausage factory Carpano Speck (Falcade – BL – ITALY) n° IT 2847S CE

COMPOSIZIONE DEL PRODOTTO

Carne suina, Sale, Aromi Naturali.

PRODUCT COMPOSITION

Pork Meat, Salt, Natural Flavors.

CARATTERISTICHE SENSORIALI
SENSORY CHARACTERISTICS

Typical of the anatomic cut, pink for the lean parts and white ivory for the fat. Typical of raw pork smell

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

Energia/Energy (kcal)	213	Kcal/100g
Energia/Energy (Kj)	892	Kj/100g
Grassi/Fat	13,04	g/100g
di cui saturi/of which saturated	4,57	g/100g
Carboidrati/Carbohydrates	1,01	g/100g
di cui zuccheri/of which sugars	0,07	g/100g
Proteine/Protein	22,92	g/100g
Sale/Salt	2,28	g/100g

Confezionamento: sottovuoto in buste di alluminio per conservare al meglio freschezza e fragranza.

Commercializzazione: Il prodotto viene commercializzato sottovuoto in buste di alluminio.

Packaging: In vacuum packed foil pouches in order to best preserve their freshness and fragrance.

Commercialisation: The product is sold vacuum packed foil pouches.

CONSERVAZIONE-TMC/STORAGE-MAXIMUM DURABILITY

Conservare tra +0°C / +4°C Termine massimo di conservazione (12 mesi) sottovuoto dalla data di confezionamento.

Da consumarsi previa cottura

STORAGE – MAXIMUM DURABILITY

Store between +0°C and + 4°C. Maximum storage time 12 months from the packaging date.

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.