



Frozen Mussels in brine (various origins)



Code	Product description
8057737842511 (500 g format); 8057737842535 (1 kg format)	Blanched, vacuum-sealed, and frozen in a bag
Product Shelf life	
18 months	
Availability	
All year round	
Package	
Plastic bag and cardboard	

Primary packaging
BX/PP bags

Secondary packaging
carton (L/W/H) (397mmx297mmx150mm) (pack of 10 bags and carton version with 4 bags);

Net weight
500 g or 1 kg

Net weight carton
5 kg (10 bags of 500 g each); 4 kg (4 bags of 1 kg each)

Mode of use

The product is ideal for enriching pasta dishes, soups, or seafood appetizers. In a pan: Pour the contents of the bag, still frozen, directly into the pan. Heat over medium heat for 7-8 minutes, stirring occasionally. In the microwave: Pour the product into a suitable container and heat at medium power for 3-5 minutes. Any liquid present is natural and results from the cooking of the mussels. To be consumed after cooking.

INGREDIENTS

MUSSELS or MYTILIDS (*Mytilus galloprovincialis*), farmed in*

*the origin may vary throughout the year depending on market availability. The one used is specifically indicated on the label.

Transport/storage methods

Transport Temperature: below -18°C Storage/Sale Temperature: below -18°C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
88	11	8	180 cm

External appearance

De-bearded bivalve mollusks, cleaned of waste, blanched, and packed in bags.

Allergens

Contains: MOLLUSKS. Cross-contamination (may contain): FISH

Chemical characteristics

Chemical contaminants in compliance with EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Odor characteristic of the product Color characteristic of the product Texture typical of the product

Microbiological characteristics/chemical

Average production values

Carica mesofila aerobia totale	<1.000.000 ufc/g
Enterobacteriaceae	<10.000 ufc/g
Escherichia coli	<100 ufc/g
Stafilococchi c.p.	<100 ufc/g
Listeria monocytogenes	Non rilevabile in 25 g
Salmonella spp.	Non rilevabile in 25 g
Lieviti e muffe	<100 ufc/g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 466/111; total fat 3.0 g of which saturates 0.6 g; carbohydrates 4.9 g of which sugars 0.0 g; fiber 0.0 g; protein 16 g; salt 1.7 g.

Intended use

Food intended for all consumers, except those who have allergies or intolerances to one or more of the ingredients listed above.

Non-conformity management

In case of complaints, alerts/withdrawals, please contact the following numbers: +39 0836 1955986

Packaging material comes from qualified companies that have provided declarations of conformity, is subject to traceability as per EC Reg. 1935/2004 as amended, and is suitable for contact with this type of food as per EC Reg. 1895/2005, EU Reg. 10/2011, EU Reg. 2025/40, and Italian legislation M.D. 21/03/1973 and P.D. 777/82.