









# Bis cozze e vongole veraci in vaschetta



## Code 8057737840906

## Product description

Bivalve mollusks packaged in a tray.

## **Product Shelf life**

8 days.

# Availability

All year round.

# Package

Packaged in a protective atmosphere.

# Primary packaging

Tray in PP/PE heat-sealed with PA/EVOH/PE film; dimensions (length/width/height)(150mmx230mmx80mm).

## Secondary packaging

carton (length/width/height) (292 mmx234mmx126mm).

#### Net weight

availability in 1 kg formats.

# Net weight carton

4 kg (4 trays x 1 kg each).

## Mode of use

Do not puncture the package. It is recommended to consume after cooking at temperatures above 100 °C for at least two minutes.

## **INGREDIENTS**

MUSSELS or MYTILUS 75% (*Mytilus galloprovincialis*, farmed\*\*), VERACI CLAMS 25% (*Ruditapes philippinarum*, farmed in Italy) \*\*depending on availability Italy, Greece, Spain.

## Transport/storage methods

Transport Temperature: must not compromise food safety and the vitality of bivalve mollusks. Between +2 and +8 °C. Storage/Sale Temperature:

Between +2 and +8 °C.



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Technical sheet - Version updated to 07/2025

# Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
96	12	8	100,8 cm

## External appearance

Live bivalve mollusks, debissed, and cleaned of waste, packaged in a tray.

#### Allergens

Contains: MOLLUSKS. May contain: FISH.

#### Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs, and non-dioxin-like PCBs: in compliance with Reg. EU 2023/915 and amendments.

## Sensory characteristics

Odor Delicate, pleasant, and briny Color characteristic of the product Texture typical of the product.

Microbiological characteristics/chemical  Average production values			
Escherichia coli	<230 MPN/100g		
Salmonella spp.	Assente in 25 g		
Amnesic Shellfish Poison (ASP)	<20 mg/Kg		
Paralytic Shellfish Poison (PSP)	<800 µg/Kg		
Tossine liposolubili: acido okadaico e derivati totali	<160 µg/Kg		
Tossine liposolubili: Pectenotossine totali	<160 µg/Kg		
Tossine liposolubili: Azaspiracidi	<160 µg/Kg		
Tossine liposolubili: Yessotossine totali	<3,75 mg/Kg		
Vibrio cholerae potenzialmente patogeno	Assente in 25 g		
Vibrio parahaemolyticus potenzial. patog.	Assente in 25 g		

# Average nutritional values for 100 g of product

# 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:  $+39\,0836\,1955986 - qualita@marevivocastro.com$ 

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