









Frozen Breaded Mussels in Cardboard Packaging.



| Code | Product description | | | |
|---------------------------|--|--|--|--|
| 8057737844454 | Pre-cooked battered gastronomic preparation of mussels | | | |
| Product Shelf life | | | | |
| 12 months | | | | |
| Availability | | | | |
| All year round | | | | |
| Package | | | | |
| plastic bag and cardboard | | | | |

Primary packaging

LDPE bags

Secondary packaging

cardboard box (length/width/height) (299x247x102 mm)

Net weight

available in 3 kg packages

Net weight carton

3 kg

Mode of use

To be consumed after cooking. Cooking instructions: place the frozen product in a preheated oven at 200°C (392°F) and cook for 8 minutes. In a pan with a drizzle of vegetable oil for 5-6 minutes, turning the product halfway through cooking. Please be aware of possible shell fragments.

INGREDIENTS

Chilean MUSSELS 78%, high oleic sunflower oil, WHEAT flour, "00" type WHEAT flour, pasteurized EGG mix, salt, instant yeast.

Transport/storage methods

Transport Temperature: below -18°C Storage/Sale Temperature: below -18°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) |
|------------------|------------------------|-------------------|-----------------------|
| 144 | 12 | 12 | 137 cm |

External appearance

Pre-cooked battered gastronomic preparation of mussels

Allergens

Contains: GLUTEN, MOLLUSKS, EGGS. Cross-contamination (may contain): CRUSTACEANS, MILK, FISH, CELERY, MUSTARD, SESAME, SOY, SULFITES,

Chemical characteristics

Chemical contaminants below the limits set by EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Odor delicate batter and mollusk scent Color light and uniform batter Texture delicate on the outside and soft inside

| Microbiological characteristics/chemical Average production values | | | |
|---|------------------------|--|--|
| Load mesophilic aerobic total | <1.000.000 ufc/g | | |
| Enterobacteriaceae | <10.000 ufc/g | | |
| Escherichia coli | <100 ufc/g | | |
| Staphylococci c.p. | <100 ufc/g | | |
| Listeria monocytogenes | not detectable in 25 g | | |
| Salmonella spp. | not detectable in 25 g | | |

Average nutritional values for 100 g of product

Energy (kJ/kcal): 673/161, fat 8.9 g of which saturates 1.4 g, carbohydrates 7.2 g of which sugars 0 g, fiber 0 g, protein 13 g, salt 0.09 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 - qualita@marevivocastro.com

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