



Frozen Salmon Nuggets in Bag.



Code	Product description
8057737844102 (400g format) and 8057737844119 (1 kg format)	Precooked breaded salmon-based gastronomic preparation
Product Shelf life	
18 months	
Availability	
All year round	
Package	
plastic bag and cardboard	

Primary packaging

LDPE bags

Secondary packaging

cardboard (length/width/height) (296x236x184 mm)

Net weight

available in 400g/1kg formats

Net weight carton

4 kg (10 bags of 400g each) and 5 kg (5 bags of 1 kg each)

Mode of use

To be consumed after cooking. In OVEN insert the still frozen product in the preheated oven at 200°C and cook for about 15 minutes. In air fryer at 200°C for 13 minutes, in pan with a drizzle of oil for 7-8 minutes, turning the product halfway through cooking. Despite careful controls, pay attention to the possible presence of bones.

INGREDIENTS

SALMON 28,5%, COD*, breading (WHEAT flour type "0", water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), high oleic sunflower seed oil, breadcrumbs (WHEAT flour type "00", water, salt, brewer's yeast), water, rice flour, potato flakes (100% dehydrated potatoes), WHEAT, mix (vegetable fibers, corn starch, salt, natural flavors (contains FISH), antioxidants: E300), natural flavor. *the species may change during the year based 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)
96	12	8	162 cm

External appearance

precooked breaded salmon-based gastronomic preparation

Allergens

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

Chemical characteristics

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

Sensory characteristics

Aroma delicate bread and fish scent Color golden breading Texture crispy outside and soft inside

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	Assente in 25 g
Salmonella spp.	Assente in 25 g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 1033/246, fat 11 g of which saturated 1.8 g, carbohydrates 23 g of which sugars 1.7 g, fiber 1.7 g, protein 13 g, salt 1 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 conformity declarations, 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.