



Atlantic Mussels in Netting



Code	Product description
	Live bivalve mollusks
Product Shelf life	the mollusks must be alive at the time of purchase
Availability	October/December
Package	In netting

Primary packaging

non-toxic polyethylene netting without additives, nets are closed with metal clips, and the EU identification mark, along with other information required by specific labeling regulations, are printed on a waterproof laminated strip (flag)

Secondary packaging

polyethylene netting

Net weight

availability in 1 or 2 kg formats

Net weight carton

Mode of use

It is recommended to consume after cooking at temperatures above 100 °C for at least two minutes.

INGREDIENTS

ATLANTIC MUSSELS (*Mytilus edulis*) farmed in Ireland

Transport/storage methods

Transport Temperature: must not compromise food safety and the vitality of bivalve mollusks. Between +2 and +6 °C Storage/Sale Temperature: Between +2 and +6 °C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
1045	19 (da 5 kg)	11	180
500	10 (da 10 kg)	10	165

External appearance

Live bivalve mollusks, de-sanded, and cleaned of waste, packaged in netting

Allergens

Contains: mollusks, Cross-contamination (may contain traces of): -

Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs, and non-dioxin-like PCBs: in compliance with Reg. EC 1881/06 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, 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.