



## Castrense Mussels in Tray



Code	Product description
8057737840296 (1 kg format) and 8057737843310 (800 g format)	Packaged live bivalve mollusks
Product Shelf life	10 days
Availability	All year round
Package	In protective atmosphere

### Primary packaging

PP/PE tray heat-sealed with PET/PE/EVOH/PE film; dimensions (length/width/height) (150mm x 230mm x 80mm)

### Secondary packaging

carton (length/width/height) (292mm x 234mm x 126mm)

### Net weight

Available in 1 kg or 800 g formats

### Net weight carton

4 kg (4 trays x 1 kg each) or 3.2 kg (4 trays x 800 g)

### Mode of use

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

### INGREDIENTS

MUSSELS or MYTILUS (*Mytilus galloprovincialis*, farmed\*) \*"la castrense®" mussels may come from the full-cycle farming in the Bay of Castro certified Friend of the Sea or may be purchased as adults from Italian farms or EU countries and re-immersed in the Bay of Castro. IN ANY CASE, THE ORIGIN IS SPECIFIED ON THE LABEL. The farming or refining process gives the "Castrense" mussel sensory properties typical of the pure and crystal-clear waters of the Bay of Castro (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C.

### Transport/storage methods

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

## 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, debearded 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, PFAS: in compliance with Reg. EU 2023/915

### 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

Energy: 185/44 kJ/kcal; fat 0.96 g, of which saturates 0.32 g; carbohydrates 0.87 g, of which sugars 0.78 g; fiber 0 g; protein 7.94 g; salt 0.16 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](mailto: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 subsequent amendments and is suitable for contact with this type of food as per Reg. EC 1895/2005, Reg. EU 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.