



Clams or Lupini in Netting



Code	Product description
	Live bivalve mollusks
Product Shelf life	
The mollusks must be alive at the time of purchase	
Availability	
All year round	
Package	
Packaged in netting	
Primary packaging	
Non-toxic polyethylene netting without additives, metal closure hooks, thermal flag, and waterproof tape	
Secondary packaging	
polyethylene net	
Net weight	
Available in 500 g or 1/3/5 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	
Clams or lupini (Chamelea gallina, caught in FAO area 3.2.1)	
Transport/storage methods	
Transport Temperature: must not compromise food safety and 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

External appearance

Live bivalve mollusks, packaged in netting

Allergens

Contains: mollusks

Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs and non-dioxin-like PCBs: 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

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 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.