



## Clams in Tray 450g



Code	Product description
8057737840890	Live bivalve mollusks packaged
Product Shelf life	
8 days	
Availability	
All year round	
Package	
Packaged in a protective atmosphere	

Primary packaging
Tray in PP/PE heat-sealed with PAEVOH/PE film; dimensions (length/width/height)(150mmx230mmx30mm)
Secondary packaging
carton (length/width/height) (234mmx148mmx126mm);
Net weight
Available in 450 g formats
Net weight carton
1800 g (4 trays x 450 g each)
Mode of use
It is recommended to consume after cooking at temperatures above 100°C for at least two minutes.
INGREDIENTS
CLAMS ( <i>Ruditapes philippinarum</i> , farmed in Italy)
Transport/storage methods

Transport Temperature: must not compromise food safety and the 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)
192	24	8	100,8 cm

### External appearance

Live bivalve mollusks, packaged in tray

### Allergens

Contains: MOLLUSKS. May contain: FISH.

### Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs and non-dioxin-like PCBs: in compliance with Reg. EU 2023/915 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](mailto:qualita@marevivocastro.com)

The packaging material comes from qualified companies that have provided declarations of compliance, it 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.