









# Mixed Pack of Mussels, Clams and Smooth Callista 1kg



Code 8057737840913 Product description

Packaged live bivalve mollusks

**Product Shelf life** 

8 days

Availability

All year round

Package

Packaged in protective atmosphere

#### Primary packaging

PP/PE tray heat-sealed with PAEVOH/PE film; dimensions (L/W/H)(150mmx230mmx80mm)

### Secondary packaging

carton (L/W/H) (292mmx234mmx126mm)

### Net weight

Available in 1 kg formats

# Net weight carton

4 kg (4 trays x 1 kg each)

### Mode of use

It is recommended to consume after cooking at temperatures above 100  $^{\circ}$ C for at least two minutes.

### **INGREDIENTS**

MUSSELS or MYTILUS 65% (*Mytilus galloprovincialis*, farmed\*), MANILA CLAMS 20% (*Ruditapes philippinarum*, farmed in Italy), SMOOTH CALLISTA 15% ( *Callista chione*, caught FAO 37.2.1 Adriatic Sea, dredges) \*depending on availability Italy, Greece, Spain

### Transport/storage methods

Transport Temperature: must not compromise food safety and vitality of bivalve mollusks. Between +2 and +8 $^{\circ}$ C Storage/Sale Temperature: Between +2 and +8 $^{\circ}$ C

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Technical sheet - Version updated to 07/2025

# 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 tray

#### Allergens

Contains: SHELLFISH. 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 subsequent 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 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.