



Warty Venus Clams or Truffles



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 mesh nets
Primary packaging	non-toxic polyethylene mesh without additives, the 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 plastic strip (tag)
Secondary packaging	polyethylene mesh
Net weight	available in 500 g or 1/3/5 kg packages
Net weight carton	
Mode of use	It is recommended to consume after cooking at temperatures above 100°C for at least two minutes.
INGREDIENTS	WARTY VENUS CLAMS or TRUFFLES (<i>Venus verrucosa</i> , wild-caught*) *the fishing area of origin is indicated on the label
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

External appearance

Live bivalve mollusks, packaged in mesh nets

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 EU Reg. 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 EC Reg. 1935/2004 and subsequent amendments, and is suitable for contact with this type of food as per EC Reg. 1895/2005, EU Reg. 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.