



## Hairy Mussels



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, the nets are closed with metal clips, and the community identification mark, along with other information required by specific labeling regulations, are printed on a waterproof laminated strip (flag)

### Secondary packaging

polyethylene net

### Net weight

availability 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

HAIRY mussels (*Modiolus barbatus*, harvested in FAO area 37.3.1 Eastern Mediterranean Sea, using dredges)

### 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 netting

### 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](mailto: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 regulations D.M. 21/03/1973 and D.P.R. 777/82.