



## Fasolari



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, 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	FASOLARI ( <i>Callista chione</i> , caught in FAO area 37.2.1 Adriatic 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.