



## Shelled Mussels



Code	Product description
8057737843921	Shelled mussels in purified seawater
Product Shelf life	
5 days	
Availability	
All year round	
Package	

Primary packaging
PP/PE trays
Secondary packaging
cardboard
Net weight
available in 290 g formats
Net weight carton
Mode of use
To be consumed after cooking.
INGREDIENTS
MUSSEL meat 69% ( <i>Mytilus galloprovincialis</i> ), purified seawater.
Transport/storage methods
Transport Temperature: between 0 and +2 °C Storage/Sale Temperature: between 0 and +2 °C

## Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
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### External appearance

Shelled mussels immersed in purified seawater

### Allergens

Contains: mollusks, Cross-contamination (may contain): crustaceans, fish, sulfites, gluten, milk, celery, mustard, sesame, soy, eggs.

### Chemical characteristics

Chemical contaminants in compliance with EU Reg. 2023/915 (heavy metals, dioxins, PCBs, PFAS).

### Sensory characteristics

Odor of mussels Color characteristic of the product Texture typical of the product

### Microbiological characteristics/chemical Average production values

Escherichia coli	<230 MPN/100 g
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

Energy: 356/84 kJ/kcal; fat 2.1 g, of which saturates 0.5 g; carbohydrates 2.4 g, of which sugars 0.0 g; fiber 0 g; protein 14 g; salt 2.4 g

### 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 legislation D.M. 21/03/1973 and D.P.R. 777/82.