



Thawed Squid and Spinach Burger



Code	Product description
8057737842979	Culinary preparation made with mollusks, fish and vegetables
Product Shelf life	
10 days	
Availability	
All year round	
Package	
Packaged in protective atmosphere	

Primary packaging

PP/PE tray heat-sealed with PA/EVOH/PE film dimensions: 150x230x25(h) mm

Secondary packaging

carton of 4 trays (length/width/height) (234mmx148mmx126mm)

Net weight

200 g (100 g x 2 pieces)

Net weight carton

800 g

Mode of use

Thawed product, do not refreeze. Must be cooked before consumption. In OVEN: place the product on a baking tray with parchment paper, put the tray in a preheated oven at 180°C and cook for 12 minutes. In PAN: heat a tablespoon of oil in a pan large enough to comfortably fit the product and cook for 8 minutes over medium heat, turning the product halfway through cooking.

INGREDIENTS

Pacific giant SQUID 43%, spinach 15%, COD*, breadcrumbs (WHEAT flour type "0", water, salt, brewer's yeast), pasteurized EGG mix, potato flakes (100% dehydrated potatoes), lemon juice (contains SULFITES), salt, lemon, acidifier: E330 citric acid, pepper. *species may vary during the year based on market availability. The species used is specifically indicated on the label.

Transport/storage methods

Transport temperature: between 0 and +4°C. Storage/sale temperature: between 0 and +4°C.

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
192	24	8	100,8 cm

External appearance

Burger made with mollusks and spinach

Allergens

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

Chemical characteristics

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

Sensory characteristics

Typical odor of constituent products. Color: characteristic of the product. Texture: typical of the product.

Microbiological characteristics/chemical

Average production values

Carica mesofila aerobia totale	<1000.000 ufc/g
Enterobacteriaceae	<10.000 ufc/g
Escherichia coli	<100 ufc/g
Stafilococchi c.p.	<100 ufc/g
Listeria monocytogenes	Assente in 25 g
Salmonella spp.	Assente in 25 g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 496/117; total fat 1.8 g of which saturates 0.3 g; carbohydrates 14 g of which sugars 1.1 g; fiber 0.6 g; protein 11 g; salt 1.3

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.