



Cupped Oysters “La Perla Del Salento” in Wooden Box



Code	Product description
Product Shelf life	
The mollusks must be alive at the time of purchase	
Availability	
All year round	
Package	
In wooden box	

Primary packaging

wooden boxes suitable for food contact (1 kg format (length/width/height): 300mmx190mmx40mm; 3 kg format: 300mmx190mmx90mm)

Secondary packaging

PET strapping

Net weight

available in 1 kg or 3 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

CUPPED OYSTERS “La Perla del Salento”* (*Crassostrea gigas*, farmed in France) *the cupped oysters La Perla del Salento are subjected to purification or finishing in seawater from the bay of Castro, Salento

Transport/storage methods

Transport Temperature: must not compromise food safety and 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)
480	20	24	96
240	20	12	108

External appearance

Live bivalve mollusks, packaged in wooden boxes

Allergens

Contains: mollusks.

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.