



Castrense Mussels in Tray



Code	Product description
8057737840883 (900 g format)	
Product Shelf life	
10 days	
Availability	
All year round	
Package	
In protective atmosphere	

Primary packaging

PP/PE tray heat-sealed with PET/PE/EVOH/PE film; dimensions (length/width/height) (150mm x 230mm x 80mm)

Secondary packaging

Carton (length/width/height) (292 mmx234mmx126mm)

Net weight

900 g format

Net weight carton

3.6 kg (4 trays of 900 g each)

Mode of use

Do not pierce the package. It is recommended to consume after cooking at temperatures above 100°C for at least two minutes.

INGREDIENTS

MUSSELS or MYTILUS (*Mytilus galloprovincialis*, farmed*) *the mytilus "la castrense®" may come from the "full-cycle farm in the Bay of Castro certified Friend of the Sea or may be purchased as adults from Italian farms or from EU countries and re-immersed in the Bay of Castro. IN ANY CASE, THE ORIGIN IS" SPECIFIED ON THE LABEL. The farming or refining process gives the mussel "Castrense" sensory properties typical of the pure and crystalline waters of the sea of the Bay of Castro (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C.

Transport/storage methods

Transport Temperature: must not compromise the food safety and vitality of bivalve mollusks. Between +2 and +8°C Storage/Sale Temperature: Between +2 and +8 °C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
96	12	8	100,8 cm

External appearance

Live bivalve mollusks, debearded and cleaned of waste, packaged in a tray

Allergens

Contains: MOLLUSCS. Cross-contamination (may contain): FISH.

Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs and non-dioxin-like PCBs, PFAS: 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	Non rilevabile in 25 g
Amnesic Shellfish Poison (ASP)	<20 mg/kg
Paralytic Shellfish Poison (PSP)	<800 µ/kg
Tossine liposolubili: acido okadaico e derivati totali	<160 µ/kg
Tossine liposolubili: pectenotossine totali	<160 µ/kg
Tossine liposolubili: azaspiracidi	<160 µ/kg
Tossine liposolubili: yessotossine totali	<3,75 mg/kg
Vibrio cholerae potenzialmente patogeno	assente in 25 g
Vibrio parahaemolyticus potenzialmente patogeno	assente in 25 g

Average nutritional values for 100 g of product

Energy: 185/44 kJ/kcal; fat 0.96 g, of which saturates 0.32 g; carbohydrates 0.87 g, of which sugars 0.78 g; fiber 0 g; protein 7.94 g; salt 0.16 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

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.