



Breaded Seafood Skewers, Thawed



Code	Product description
8057737841743	Culinary preparation made of mollusks and crustaceans on a wooden skewer
Product Shelf life	
10 days	
Availability	
All year round	
Package	
Packaged in a protective atmosphere	

Primary packaging

PP/PE trays, heat-sealed with PA/EVOH/PE; dimensions (length/width/height) (150mm x 230mm x 30mm)

Secondary packaging

carton of 4 trays (length/width/height) (234mm x 148mm x 126mm)

Net weight

250 g (3 pieces) formats available

Net weight carton

1 kg (250 g x 4 trays)

Mode of use

Thawed product, do not refreeze. Do not puncture the package. To be consumed after cooking. In preheated oven at 180 °C, on baking paper: cook for 10 minutes or in a pan with a drizzle of oil over medium heat for 8 minutes, turning the product halfway through cooking.

INGREDIENTS

GIANT PACIFIC SQUID 70.2%, TROPICAL SHRIMP* (contains SULFITES) 13.9%, breadcrumbs (WHEAT flour type "0", water, salt, brewer's yeast), sunflower seed oil, lemon juice (contains SULFITES), salt, parsley, lemon, pepper. *depending on market availability, other species of shrimp or prawns may also be used, which will be promptly reported on the product 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

Mollusk and crustacean skewers, with breading and lemon notes

Allergens

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

Chemical characteristics

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

Sensory characteristics

Odor typical of the constituent products, with lemon notes Color characteristic of the product Texture typical of the product

Microbiological characteristics/chemical

Average production values

Carica mesofila aerobia totale	<1.000.000 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
Lieviti e muffe	<100 ufc/g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 862/206, total fat 10.4 g of which saturates 1.8 g; carbohydrates 9.7 g of which sugars 0.0 g; fiber 0.3 g; protein 18.2 g; salt 0.73 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.