



Thawed gratinated seafood skewers



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

Cardboard box with 4 trays (length/width/height) (234mm x 148mm x 126mm)

Net weight

250 g (3 pieces)

Net weight carton

1 kg (250 g x 4 trays)

Mode of use

Defrosted 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 breadcrumb 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: delicate mollusks aroma, with lemon notes. Color: characteristic of the product. Texture: typical of the product.

Microbiological characteristics/chemical

Average production values

Total aerobic mesophilic count	<1.000.000 ufc/g
Enterobacteriaceae	<10.000 ufc/g
Escherichia coli	<100 ufc/g
Staphylococci c.p.	<100 ufc/g
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g
Yeasts and mould	<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

The packaging material comes from qualified companies that have provided declarations of conformity, it is subject to traceability as per EC Reg. 1935/2004 and subsequent amendments, and it is suitable for food contact as per EC Reg. 1895/2005, EU Reg. 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.