



Thawed “La Castrense” Au Gratin Mussels



Code	Product description
8057737840333	Seafood-based culinary preparation
Product Shelf life	
12 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 (l/w/h) (234mmx148mmx126mm)

Net weight

250 g format available

Net weight carton

1 kg (250 g x 4 trays)

Mode of use

Thawed product, do not refreeze. Do not puncture the package. Must be cooked before consumption. It is recommended to cook the product in a preheated oven at 200°C for 6/8 minutes.

INGREDIENTS

MUSSELS or MYTILUS La Castrense® half shell 62.5%, breadcrumbs (soft WHEAT flour type “0”, water, salt, yeast), purified seawater, grated cheese (MILK, salt, rennet), olive oil, parsley, lemon juice (contains SULFITES), lemon, garlic. * La Castrense mussels may come from the Castro Bay farm or may be purchased from Italian production facilities and re-immersed in Castro Bay. The farming or refinement process gives the “Castrense” mussel sensory properties typical of the pure and crystalline waters of Castro Bay (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C. The farmed line is Friend of The Sea certified, as is the refined line purchased already Friend of The Sea certified

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

Half-shell mussels, steam-opened, stuffed with breadcrumbs with notes of lemon and parsley

Allergens

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

Chemical characteristics

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

Sensory characteristics

Aroma of mussels, with notes of lemon and parsley 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
Clostridi solfito riduttori	<100 ufc/g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 690/164, total fat 4.4 g of which saturates 1 g; carbohydrates 22 g of which sugars 1.4 g; fiber 0 g; protein 9 g; salt 1.3 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.