



Half-shell Mussels



Code	Product description
8057737843938	Half-shell mussels, immersed in seawater
Product Shelf life	
5 days	
Availability	
All year round	
Package	

Primary packaging

PP/PE trays

Secondary packaging

cardboard

Net weight

availability formats available from 740 g

Net weight carton

Mode of use

To be consumed after cooking.

INGREDIENTS

MUSSELS or MYTILUS in half shell 54% (*Mytilus galloprovincialis*), purified seawater.

Transport/storage methods

Transport Temperature: between 0 and +2 °C Storage/Sale Temperature: between 0 and +2 °C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
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External appearance

Half-shell mussels, immersed in purified seawater

Allergens

Contains: mollusks, Cross-contamination (may contain): crustaceans, fish, sulfites.

Chemical characteristics

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

Sensory characteristics

Odor of mussels Color characteristic of the product Texture typical of the product

Microbiological characteristics/chemical Average production values

Escherichia coli <230 MPN/100 g

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

Energy: 356/84 kJ/kcal; fat 2.1 g, of which saturates 0.5 g; carbohydrates 2.4 g, of which sugars 0.0 g; fiber 0 g; protein 14 g; salt 2.4 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.