



Sardine Fillets



Code	Product description
8057737840944	
Product Shelf life	7 days
Availability	All year round
Package	Packaged in a protective atmosphere
Primary packaging	PET/PE trays, heat-sealed with PA/EVOH/PE
Secondary packaging	carton of 4 trays (length/width/height) (234mmx148mmx126mm)
Net weight	available in 250 g sizes
Net weight carton	1 kg (250 g x 4 trays)
Mode of use	The fresh product undergoes thermal treatment for parasite control in accordance with current regulations (Reg. EC 853/04 and subsequent amendments). Must be cooked before consumption
INGREDIENTS	SARDINES (<i>Sardina pilchardus</i> , caught in FAO ZONE 37.2 Central Mediterranean Sea, by trawling or trawl nets or purse seining*). *The fishing gear varies depending on the vessel that made the catch. The label on the packaged product indicates the actual gear used for fishing the contained product. Despite careful processing, the absence of bones cannot be guaranteed.
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

Gutted sardines, without backbone and head

Allergens

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

Chemical characteristics

Chemical contaminants in compliance with Reg. EC 1881/06 and subsequent amendments (heavy metals, dioxins, PCBs). Histamine in compliance with Reg. EC 2073/05 and subsequent amendments.

Sensory characteristics

Odor characteristic of the product 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

Average nutritional values for 100 g of product

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.