







# Frozen Salmon Meatballs (in Cardboard Box)



Code 80577378405554 Product description

Fish-based culinary preparation

Product Shelf life

12 months

Availability
All year round

Package

Packed loose in bag and cardboard box

# Primary packaging

HDPE bags

## Secondary packaging

cardboard box (length/width/height) (300mmx250mmx105mm)

# Net weight

3 kg

# Net weight carton

3 kg

# Mode of use

Must be cooked before consumption. It is recommended to cook the product in a preheated oven at 200°C for 10/12 minutes or fry in a pan with hot oil for 7/8 minutes, until desired browning is achieved.

## INGREDIENTS

COD\*, SALMON 40.6%, breadcrumbs (type "0" soft WHEAT flour, water, salt, brewer's yeast), mix (vegetable fibers, corn starch, salt, rice flour, natural flavors (contains FISH), antioxidant: E300), potato flakes (100% dehydrated potatoes), salt, flavorings. \*species may vary during the year based on market availability. The species used is specifically indicated on the label.

# Transport/storage methods

Transport Temperature: below -18°C Storage/Sale Temperature: below -18°C



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Technical sheet - Version updated to 07/2025

# Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
120	12	10	105 cm

## External appearance

Spherical meatballs

#### Allergens

Contains: FISH, GLUTEN Cross-contamination (may contain): crustaceans, mollusks, celery, eggs, sesame, soy, milk, sulfites, mustard

### Chemical characteristics

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

#### Sensory characteristics

Odor of fish, with notes of 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): 642/153, total fat 5.2 g of which saturates 1.2 g; carbohydrates 9.9 g of which sugars 1.0 g; fiber 1.2 g; protein 16 g; salt 0.95 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.