



## Defrosted Salmon Burgers



Code	Product description
180 g format: 8057737841576 and 200 g format: 8057737842351	Fish-based culinary preparation
Product Shelf life	
11 days	
Availability	
All year round	
Package	
packaged in a protective atmosphere	
Primary packaging	
PP/PE trays, heat-sealed with PA/EVOH/PE measures: 150x230x25(h) mm	
Secondary packaging	
carton of 4 trays (length/width/height) (234mm x 148mm x 126mm)	
Net weight	
availability of 180 and 200 g formats	
Net weight carton	
800 g (4 trays of 200 g) or 720 g (4 trays of 180 g)	
Mode of use	
Defrosted product, do not refreeze. Do not pierce the packaging. Consume after cooking in a preheated oven at 180 °C for 12 minutes or in a pan with a drizzle of *oil for 8 minutes, turning the product halfway through cooking. Despite careful checks, be aware of the" possible presence of bones.	
INGREDIENTS	
SALMON* 50%, COD*, mix (vegetable fibers, corn starch, salt, rice flour, natural flavors (contains FISH), antioxidant: E300), natural flavors, water, paprika powder. *the species may change during the year based on market availability. The species used is specifically indicated on the label.	
Transport/storage methods	
Transport Temperature: between 0 °C and +4 °C Storage/Sale Temperature: between 0 °C 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

ready-to-cook fish-based culinary preparation

### Allergens

Contains: FISH. Cross contamination (may contain): MOLLUSKS, CRUSTACEANS, CELERY, EGGS, MILK, GLUTEN, SULFITES, SESAME, SOY, MUSTARD

### Chemical characteristics

Chemical contaminants below the limits set by EU Reg. 2023/915 and amendments (heavy metals, dioxins, PCBs).

### Sensory characteristics

Pleasant fish smell Characteristic color of the product's components Soft texture with medium fine granularity

### 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

Energy (kJ/kcal): 555/133, fats 6.2 g of which saturates 1.5 g, carbohydrates 1.8 g of which sugars 0.6 g, fiber 0.8 g, protein 17 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 - [qualita@marevivocastro.com](mailto:qualita@marevivocastro.com)

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