



Gratinated Mussels “La Castrense” with Frozen Peppers in Bulk (in Carton)



Code	Product description
	Gastronomic preparation based on mollusks and vegetables
Product Shelf life	
	12 months
Availability	
	All year round
Package	
	Bowl

Primary packaging	
	HDPE bags
Secondary packaging	
	carton (length/width/height) (300mmx250mmx190mm)
Net weight	
	availability in 5 kg formats
Net weight carton	
	5 kg
Mode of use	

To be consumed after cooking. Cooking instructions: place the product still frozen in a preheated oven at 200°C and cook for 15 minutes. In an air fryer at 180°C for 15 minutes. It is recommended to be cautious of possible shell fragments

INGREDIENTS

MUSSELS OR MITILI La Castrense ® on half shell 58.30%, breadcrumbs (soft WHEAT flour type “0”, water, salt, yeast), peppers 10.8%, purified seawater, olive oil, grated cheese (MILK, salt, rennet), parsley, lemon juice (contains SULFITES), lemon, garlic, pepper, hot chili pepper. * the mussels “la castrense” may come from the Castro Bay farm or may be purchased from Italian production plants and re-immersed in Castro Bay. The farming or refining process gives the “Castrense” mussel sensory properties typical of the pure and crystalline waters of the Castro Bay sea (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C. The farmed line is certified Friend of The Sea, as is the refined line already purchased as Friend of The Sea.

Transport/storage methods

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

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
96	12	8	152 cm

External appearance

Mussels on half shell, steamed open, with breadcrumb and pepper filling, with hints of lemon and parsley

Allergens

Contains: MOLLUSKS, GLUTEN, MILK, SULFITES, Cross-contamination (may contain): CRUSTACEANS, FISH, CELERY, EGG, SESAME, SOY

Chemical characteristics

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

Sensory characteristics

Odor of mussels, peppers, with hints 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

Average nutritional values for 100 g of product

Energy (kJ/kcal): 822/196, total fats 7.7 g of which saturated 1.5 g; carbohydrates 23 g of which sugars 1.4 g; fiber 0 g; protein 8.6 g; salt 0.67 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.