



## Frozen Loose Squid and Spinach Burger (in Cardboard Box)



Code	Product description
8057737843075	Culinary preparation made with mollusks, fish, and spinach
Product Shelf life	
12 months	
Availability	
All year round	
Package	
Cardboard box	

Primary packaging
HDPE bags
Secondary packaging
cardboard box (length/width/height) (300mm x 250mm x 105mm)
Net weight
100 g
Net weight carton
3 kg (30 pieces)
Mode of use

Must be cooked before consumption. Cooking instructions: place the frozen product in a preheated oven at 200°C and cook for about 18 minutes. In air fryer: at 200°C for about 13 minutes. In a pan: heat a tablespoon of vegetable oil in a pan large enough to comfortably fit the product and cook for 7/8 minutes over medium heat, flipping the product halfway through cooking. Despite careful controls, please watch out for possible bones.

INGREDIENTS
GIANT SQUID from the Pacific 43%, spinach 15%, COD*, breadcrumbs (WHEAT flour type "0", water, salt, brewer's yeast), pasteurized EGG mix, potato flakes (100% dehydrated potatoes), lemon juice (contains SULFITES), salt, lemon, acidifier: citric acid E330, pepper. *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

## Palletization

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

### External appearance

Burger made with mollusks and spinach

### Allergens

Contains: mollusks, fish, egg, gluten, sulfites. Cross contamination (may contain): milk, celery, crustaceans, sesame, soy

### Chemical characteristics

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

### Sensory characteristics

Aroma typical of constituent products, mollusks and spinach Color typical of present ingredients 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

Energy (kJ/kcal): 496/117; total fat 1.8 g of which saturates 0.3 g; carbohydrates 14 g of which sugars 1.1 g; fiber 0.6 g; protein 11 g; salt 1.3 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 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.