



Cupped Oysters in Tray 500 G



Code	Product description
	Product Shelf life 8 days
	Availability All year round
	Package Vacuum packed

Primary packaging

PP/PE tray heat-sealed with PET/PE/EVOH/PE film; dimensions (500g) (length/width/height) (22.9cm x 14.3cm x 4.6cm)

Secondary packaging

cardboard for 500g format (length/width/height): (29.6cm x 23.4cm x 10.5cm)

Net weight

available in 500g formats

Net weight carton

2 kg (4 x 500 g trays)

Mode of use

It is recommended to consume after cooking at temperatures above 100°C for at least two minutes.

INGREDIENTS

OYSTERS cupped (*Crassostrea gigas*, farmed in France)

Transport/storage methods

Transport Temperature: must not compromise the food safety and vitality of bivalve mollusks. Between +2 and +8°C Storage/Sale Temperature: Between +2 and +8 °C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
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External appearance

Live bivalve mollusks, packaged in tray

Allergens

Contains: MOLLUSKS. May contain: FISH

Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs and non-dioxin-like PCBs: in compliance with EU Reg. 2023/915 and subsequent amendments

Sensory characteristics

Odor Delicate, pleasant and briny Color characteristic of the product Texture typical of the product

Microbiological characteristics/chemical

Average production values

Escherichia coli	<230 MPN/100g
Salmonella spp.	Assente in 25 g
Amnesic Shellfish Poison (ASP)	<20 mg/Kg
Paralytic Shellfish Poison (PSP)	<800 µg/Kg
Tossine liposolubili: acido okadaico e derivati totali	<160 µg/Kg
Tossine liposolubili: Pectenotossine totali	<160 µg/Kg
Tossine liposolubili: Azaspiracidi	<160 µg/Kg
Tossine liposolubili: Yessotossine totali	<3,75 mg/Kg
Vibrio cholerae potenzialmente patogeno	Assente in 25 g
Vibrio parahaemolyticus potenzial. patog	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.