



## Frozen Loose Breaded Seafood Skewers (in Cardboard Box)



Code	Product description
8057737842931	Culinary preparation made of mollusks and crustaceans on a wooden skewer
Product Shelf life	
12 months	
Availability	
All year round	
Package	
Cardboard box	
Primary packaging	
HDPE bags	
Secondary packaging	
cardboard box (length/width/height) (300mmx240mmx190mm)	
Net weight	
4,170 kg (50 pieces)	
Net weight carton	
4,170 g	
Mode of use	

To be consumed after cooking. Cooking instructions: place the frozen product in a preheated oven at 200°C and cook for 18 minutes. In an air fryer at 200°C for 16 minutes. In a pan: heat a tablespoon of vegetable oil in a pan large enough to comfortably hold the product and cook for 7/8 minutes over medium heat, turning the product halfway through cooking .

GIANT PACIFIC SQUID 70.2%, TROPICAL PRAWN\* (contains SULPHITES) 13.9%, breadcrumbs (WHEAT flour type "0", water, salt, brewer's yeast), sunflower oil, lemon juice (contains SULPHITES), salt, parsley, lemon, pepper.

\*depending on market availability, other species of shrimp or prawns may also be used, which will be promptly reported on the product 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)
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### External appearance

Skewers of molluscs and crustaceans, with breadcrumbs and lemon notes

### Allergens

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

### Chemical characteristics

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

### Sensory characteristics

Odor typical of the ingredients, with lemon notes. 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): 862/206, total fat 10.4 g of which saturates 1.8 g; carbohydrates 9.7 g of which sugars 0.0 g; fiber 0.3 g; protein 18.2 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 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.