



## Mixed Pack of Mussels, Clams and Smooth Callista 1kg



| Code               | Product description             |
|--------------------|---------------------------------|
| 8057737840913      |                                 |
| Product Shelf life | 8 days                          |
| Availability       | All year round                  |
| Package            | Packed in protective atmosphere |

| Primary packaging                                    |
|--|
| PP/PE tray heat-sealed with PA/EVOH/PE film          |
| Secondary packaging                                  |
| carton (length/width/height) (292mm x 234mm x 126mm) |
| Net weight   |
| Available in 1 kg formats                            |
| Net weight carton                                    |
| 4 kg (4 trays x 1 kg each)                           |

| Mode of use   |
|---|
| It is recommended to cook at temperatures above 100°C for at least two minutes before consumption. Do not pierce the package. |

| INGREDIENTS   |
|---|
| MUSSELS or MYTILUS 65% ( <i>Mytilus galloprovincialis</i> , farmed*), MANILA CLAMS 20% ( <i>Ruditapes philippinarum</i> , farmed in Italy), SMOOTH CALLISTA 15% ( <i>Callista chione</i> , caught FAO 37.2.1 Adriatic Sea, dredges) *depending on availability Italy, Greece, Spain |

| 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) |
|------------------|------------------------|-------------------|-----------------------|
| 96               | 12                     | 8                 | 100,8 cm              |

### External appearance

Live bivalve molluscs, debearded and cleaned of debris, packed in tray

### Allergens

Contains: MOLLUSCS. 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](mailto:qualita@marevivocastro.com)

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