



Clams in Net Bag



Code	Product description
	Live bivalve mollusks
Product Shelf life	
	The mollusks must be alive at the time of purchase
Availability	
	All year round
Package	
	Packaged in net bag
Primary packaging	
	Non-toxic polyethylene net without additives, metal closure clips, thermal flag and waterproof tape
Secondary packaging	
	polyethylene net
Net weight	
	available in 500 g or 1 or 3 or 5 kg formats
Net weight carton	
Mode of use	
	It is recommended to consume after cooking at temperatures above 100°C for at least two minutes.
INGREDIENTS	
	Manila CLAMS (<i>Ruditapes philippinarum</i> , farmed in Italy)
Transport/storage methods	
	Transport Temperature: must not compromise food safety and vitality of bivalve mollusks. Between +2 and +6 °C Storage/Sale Temperature: Between +2 and +6 °C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
1045	19 (da 5 kg)	11	180

External appearance

Live bivalve mollusks, packaged in net bag

Allergens

Contains: mollusks, Cross-contamination (may contain traces of): -

Chemical characteristics

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

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.