







Mixed Mussels and Clams Tray 1 Kg



Code 8057737840906 Product description

live packaged bivalve mollusks

Product Shelf life

8 days

Availability

All year round

Package

Packaged in protective atmosphere

Primary packaging

heat-sealed PP/PE tray with PAEVOH/PE film

Secondary packaging

cardboard box (length/width/h) (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 consume after cooking at temperatures above 100 $^{\circ}$ C for at least two minutes.

INGREDIENTS

MUSSELS or MYTILUS 75% (*Mytilus galloprovincialis*, farmed**), CLAMS 25% (*Ruditapes philippinarum*, farmed in Italy) **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 $^{\circ}$ C Storage/Sale Temperature: Between +2 and +8 $^{\circ}$ C



Mixed Mussels and Clams Tray 1 Kg

Technical sheet - Version updated to 07/2025

Palletization

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

External appearance

Live bivalve mollusks, debearded and cleaned of waste, packaged in a 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

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

Microbiological characteristics/chemical Average production values

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, Reg. EU 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.