



Octopus and Celery Salad from Apulian Tradition



Code	Product description
8057737842993 (250 g)/8057737842764 (1 kg)	Ready-to-eat gastronomic preparation based on molluscs
Product Shelf life	
13 days	
Availability	
All year round	
Package	
Packaged in a protective atmosphere	
Primary packaging	
transparent PP/PE trays, heat-sealed with PA/EVOH/PE	
Secondary packaging	
carton for 250 g sizes (length/width/height): (234mmx148mmx126mm) carton for 1 kg size (length/width/height): (292mmx234mmx164mm)	
Net weight	
sizes: 250 g/1 kg	
Net weight carton	
1000g/4 kg (respectively 4 trays of 250 g/1 kg)	
Mode of use	
Packaged in a protective atmosphere, do not puncture the package. Product already cooked. Ready to use. Remove the film and use within 48 hours after opening. Instructions: remove the package from the refrigerator, leave at room temperature for 10/15 minutes before enjoying.	
INGREDIENTS	
OCTOPUS* (33.5%), Pacific giant SQUID, CELERY (22.5%), sunflower oil, olive oil, lemon juice (lemon juice from concentrate, preservative: sodium metaSULPHITE), parsley, salt. Preservative: E202. *depending on market availability, Indo-Pacific octopus or octopus are used. The species used is indicated on the label.	
Transport/storage methods	
Transport Temperature: between 0 °C and +4 °C Storage/Sale Temperature: between 0 °C and +4 °C	

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
192	24	8	116 cm (vaschette da 250 g)
96	12	8	146 cm (vaschette da 1 kg)

External appearance

Gastronomic preparation based on molluscs and celery

Allergens

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

Chemical characteristics

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

Sensory characteristics

Odor aromatic, of molluscs Color characteristic of the product Consistency 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	Non rilevabile in 25 g
Salmonella spp	Non rilevabile in 25 g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 961/232, fat 19 g of which saturates 2.6 g; carbohydrates 2.2 g of which sugars 0.7 g; protein 13 g; fiber 0 g; salt 1.1 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

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.