



Mixed Frozen Frying Mix in Bag



Code	Product description
	gastronomic preparation of floured mollusks and crustaceans
Product Shelf life	12 months
Availability	All year round
Package	plastic bag and cardboard
Primary packaging	LDPE bags
Secondary packaging	cardboard (length/width/height) (296mm x 236mm x 184mm)
Net weight	400g /1 kg
Net weight carton	4 kg (no. 10 bags of 400g each) and 5 kg (no. 5 bags of 1 kg each)
Mode of use	To be consumed after cooking. Put the still frozen product in hot oil at 356°F for 2/3 minutes.
INGREDIENTS	
SQUID Indo-Pacific 54%, KING PRAWNS* tropical or SHRIMP* pink 18%, water, WHEAT flour TYPE "00", durum WHEAT semolina flour, semi-finished product for the food industry. *the species varies during the year based on market availability. The one used is specifically indicated on the label.	
Transport/storage methods	Transport Temperature: below -0.4°F Storage/Sale Temperature: below -0.4°F

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
96	12	8	162

External appearance

Floured mollusks and crustaceans

Allergens

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

Chemical characteristics

Chemical contaminants below the limits set by EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Aroma delicate of crustaceans and mollusks Color uniform light breading Texture crispy outside and soft inside

Microbiological characteristics/chemical

Average production values

Load mesophilic aerobic total	<1.000.000 ufc/g
Enterobacteriaceae	<10.000 ufc/g
Escherichia coli	<100 ufc/g
Staphylococci c.p.	<100 ufc/g
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 1043/249, fat 13 g of which saturated 1.5 g, carbohydrates 23 g of which sugars 2.0 g, fiber 1.6 g, protein 9.3 g, salt 1.2 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.