



## Frozen Breaded Mussels “La Castrense” with Peppers in Bag



Code	Product description
8057737844317 (400g format) and 8057737844324 (1 kg format)	Culinary preparation based on shellfish and vegetables
Product Shelf life	
12 months	
Availability	
All year round	
Package	
Plastic bag and cardboard	
Primary packaging	
LDPE bags	
Secondary packaging	
Cardboard box (length/width/height) (296x236x184 mm)	
Net weight	
available in 400g/1kg formats	
Net weight carton	
4 kg (10 bags of 400g each) and 5 kg (5 bags of 1 kg each)	
Mode of use	
Must be cooked before consumption. Cooking instructions: place the frozen product in a preheated oven at 200°C and cook for 15 minutes. In air fryer at 180°C for 15 minutes. Please be aware of possible shell fragments	
INGREDIENTS	
MUSSELS La Castrense ® in half shell 58.30%, breadcrumbs (soft WHEAT flour type “0”, water, salt, yeast), peppers 10.8%, purified seawater, olive oil, grated cheese (MILK, salt, rennet), parsley, lemon juice (contains SULFITES), lemon, garlic, pepper, hot chili pepper. * "la castrense" mussels may come from the Castro Bay farm or may be purchased from Italian production facilities and re-immersed in Castro Bay. The farming or refinement process gives the "Castrense" mussel sensory properties typical of the pure and crystalline waters of Castro Bay (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C. The farmed line is Friend of The Sea certified, as is the refined line purchased already Friend of The Sea certified	
Transport/storage methods	
Transport Temperature: below -18°C Storage/Sale Temperature: below -18°C	

## Palletization

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

### External appearance

Half-shell mussels, steam-opened, stuffed with breadcrumbs and peppers, with notes of lemon and parsley

### Allergens

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

### Chemical characteristics

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

### Sensory characteristics

Aroma of mussels, peppers, with notes of lemon and parsley Color characteristic of the product Texture 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	Assente in 25 g
Salmonella spp.	Assente in 25 g
Lieviti e muffe	<100 ufc/g

### Average nutritional values for 100 g of product

Energy (kJ/kcal): 822/196, total fats 7.7 g of which saturated 1.5 g; carbohydrates 23 g of which sugars 1.4 g; fiber 0 g; protein 8.6 g; salt 0.67 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](mailto: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.