



## Frozen Breaded Cod Meatballs (in Carton).



Code	Product description
	pre-cooked breaded culinary preparation with cod
Product Shelf life	
	18 months
Availability	
	All year round
Package	
	plastic bag and cardboard

Primary packaging	
	HDPE bags
Secondary packaging	
	cardboard box (length/width/height) (300mmx250mmx105mm)
Net weight	
	3 kg
Net weight carton	
	3 kg
Mode of use	

Cook before consumption. In OVEN: place the frozen product in a preheated oven at 200°C and cook for about 15 minutes, in air fryer at 200°C for 15 minutes, in a pan with a drizzle of oil for 7-8 minutes, turning the product halfway through cooking.

INGREDIENTS	
Alaska COD* 41%, Pacific giant SQUID*, high-oleic sunflower seed oil, breading (soft WHEAT flour type 0, water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), water, potato flakes (dehydrated potatoes 100%), WHEAT flour, mix (contains FISH), parsley, lemon juice (contains SULPHITES), natural flavor, salt, white pepper. *The species may change during the year based on market availability. The one used is specifically reported on the label.	

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)
144	12	12	126
192	24	8	100,8

### External appearance

Pre-cooked breaded culinary preparation with cod

### Allergens

Contains: FISH, MOLLUSCS, GLUTEN, SULPHITES. Cross contamination (may contain): CRUSTACEANS, MILK, CELERY, MUSTARD, SESAME, SOY, 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 bread and mollusc scent Color uniform orange 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): 930/223, fat 12 g of which saturates 1.4 g, carbohydrates 17 g of which sugars 1.3 g, fiber 1.3 g, protein 11 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](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.