



Frozen Squid and Spinach Burger in Bag



Code	Product description
8057737844256 (400g format) and 8057737844263 (1 kg format)	Gastronomic preparation based on mollusks, fish, and spinach
Product Shelf life	
12 months	
Availability	
All year round	
Package	
Plastic bag and cardboard box	

Primary packaging
LDPE bags
Secondary packaging
Cardboard box (length/width/height) (296x236x184 mm)
Net weight
Available in sizes of 400g or 1kg (100 g each)
Net weight carton
4 kg (10 bags of 400g each) and 5 kg (5 bags of 1 kg each)
Mode of use

To be consumed after cooking. Cooking instructions: place the frozen product in a preheated oven at 200°C and cook for about 18 minutes. In an air fryer: at 200°C for about 13 minutes. In a pan: heat a tablespoon of vegetable oil in a pan large enough to comfortably hold the product and cook for 7/8 minutes over medium heat, turning the product halfway through cooking. Despite careful checks, please be aware of the possible presence of bones.

INGREDIENTS

SQUID giant Pacific 43%, spinach 15%, COD*, breadcrumbs (WHEAT flour type "0", water, salt, brewer's yeast), pasteurized EGG mix, potato flakes (100% dehydrated potatoes), lemon juice (contains SULFITES), salt, lemon, acidifier: citric acid E330, 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)
96	12	8	162 cm

External appearance

Burger made from mollusks, fish, and spinach

Allergens

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

Chemical characteristics

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

Sensory characteristics

Odor: typical aroma of mollusks and spinach. Color: typical of the ingredients. Consistency: typical of the product.

Microbiological characteristics/chemical

Average production values

Total aerobic mesophilic count	<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): 496/117; total fat 1.8 g of which saturates 0.3 g; carbohydrates 14 g of which sugars 1.1 g; fiber 0.6 g; protein 11 g; salt 1.3 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, it is subject to traceability as per EC Reg. 1935/2004 and subsequent amendments, and it is suitable for food contact as per EC Reg. 1895/2005, EU Reg. 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.