



Frozen Breaded Cod Fishcakes in Bag.



Code	Product description
8057737844485 (400 g size) and 8057737844478 (1 kg size)	Pre-cooked breaded culinary preparation with cod
Product Shelf life	
18 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

To be consumed after cooking. Cooking instructions: place the frozen product in a preheated oven at 200°C and cook for about 15 minutes. In an air fryer at 200°C for 15 minutes, or in a pan with a little vegetable oil for 7/8 minutes, turning the product halfway through cooking. Despite careful checks, please be cautious of possible fish bones.

INGREDIENTS

Alaska COD* 41%, Pacific giant SQUID*, high oleic sunflower oil, breadcrumbs (soft WHEAT flour type 0, water, salt, brewer's yeast, paprika powder 0.24%, natural flavorings), breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), water, potato flakes (100% dehydrated potatoes), WHEAT flour, mix (contains FISH), parsley, lemon juice (contains SULFITES), natural flavoring, salt, white pepper. *the species used may differ from the one reported based on market availability; in any case, the one actually used will be specified 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

pre-cooked breaded culinary preparation with cod

Allergens

Contains: FISH, MOLLUSKS, GLUTEN, SULFITES. 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

Odor delicate bread and fish 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	not detectable in 25 g
Salmonella spp.	not detectable 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

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.