



Defrosted Breaded Cod Patties.



Code	Product description
	Breaded culinary preparation with pre-cooked cod
	Product Shelf life
	22 days
	Availability
	All year round
	Package
	packaged in a protective atmosphere

Primary packaging

preformed PP/PE tray, heat-sealed with PA/EVOH/PE dimensions (length/width/height): 229x143x35 mm

Secondary packaging

carton (length/width/height) (297x234x105 mm)

Net weight

240 g format

Net weight carton

960 g (4 trays of 240 g each)

Mode of use

Defrosted product, do not refreeze. Do not pierce the packaging. Consume only after cooking. Cooking instructions: in a preheated oven at 200 °C for about 10 minutes. In an air fryer at 200 °C for 8 minutes, in a pan with a drizzle of vegetable oil for 7/8 minutes, turning the product halfway through cooking. Despite careful checks, please be aware of the possible presence of bones.

INGREDIENTS

Alaskan COD* 41%, Pacific giant SQUID*, sunflower oil high oleic, breading (soft WHEAT flour type 0, water, salt, yeast, paprika powder 0.24%, natural flavors), breadcrumbs (soft WHEAT flour type "00", water, salt, yeast), water, potato flakes (dehydrated potatoes 100%), WHEAT flour, mix (contains FISH), parsley, lemon juice (contains SULFITES), natural flavor, salt, white pepper. *the species used may differ from that listed based on market availability, in any case, the actual species used will be specified on the label

Transport/storage methods

Transport Temperature: between 0 and +4 °C Storage/Sales Temperature: between 0 and +4 °C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
144	12	12	141 cm

External appearance

breaded culinary preparation with pre-cooked 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, fats 12 g of which saturated 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.