



## Frozen Seafood and Peppers Skewers in Bag



Code	Product description
8057737844355 (400g format) and 8057737844362 (1 kg format)	Gastronomic preparation made with squid and peppers on wooden skewers
Product Shelf life	
12 months	
Availability	
All year round	
Package	
Plastic bag and cardboard	

Primary packaging
LDPE bags
Secondary packaging
carton containing 4 trays (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 18 minutes. In an air fryer at 200°C for 16 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 .
INGREDIENTS
SQUID Giant Pacific 60.8%, peppers 16.6%, breadcrumbs (type "0" WHEAT flour, water, salt, brewer's yeast), sunflower oil, lemon juice (100% concentrated lemon juice, preservative E224 (contains SULFITES), salt, parsley, lemon, pepper, natural flavors.
Transport/storage methods
Transport Temperature: below -18°C Storage/Sales 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

cylindrical wooden skewers

### Allergens

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

### Chemical characteristics

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

### Sensory characteristics

Odor of fish, with notes of parsley Color characteristic of the product Consistency 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
Clostridi solfito riduttori	<100 ufc/g

### Average nutritional values for 100 g of product

Energy (kJ/kcal): 823/196, total fat 8.0 g of which saturates 1.0 g; carbohydrates 12 g of which sugars 1.3 g; fiber 0 g; protein 19 g; salt 1.4g

### 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.