



Frozen Breaded Octopus Meatballs in Bag.



Code	Product description
8057737844140 (400g format) and 8057737844157 (1 kg format)	Precooked breaded gastronomic preparation with octopus and squid
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. In OVEN: place the still 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 pan with a drizzle of oil for 7-8 minutes, turning the product halfway through cooking.	
INGREDIENTS	
SQUID*, breading (soft WHEAT flour type "0", water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), high oleic sunflower seed oil, breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), OCTOPUS* 7.6%, water, potato flakes (100% dehydrated potatoes), WHEAT flour, mix (contains FISH), cheese (contains MILK), natural flavor, salt, pecorino cheese (contains MILK), mint. *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

precooked breaded gastronomic preparation with octopus and squid

Allergens

Contains: MOLLUSKS, GLUTEN, FISH, MILK. Cross contamination (may contain): CRUSTACEANS, CELERY, MUSTARD, SESAME, SOY, SULFITES, 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 mollusk scent Color uniform orange breading Texture crispy outside and soft inside

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

Average nutritional values for 100 g of product

Energy (kJ/kcal): 1043/249, fat 13 g of which saturated 1.5 g, carbohydrates 23 g of which sugars 2.0 g, fiber 1.6 g, protein 9.3 g, salt 1.2 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.