





Frozen Gratinated Seafood Skewers in Bag

Contraction of the second	Code	Product description			
	8057737844331 (400g package) and	Culinary preparation made of mollusks and			
	8057737844348 (1 kg package)	crustaceans on a wooden skewer			
	Product Shelf life				
	12 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 product still frozen 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 moderate heat, turning the product halfway through cooking.

GIANT PACIFIC SQUID 70.2%, TROPICAL PRAWN* (contains SULFITES) 13.9%, breadcrumbs (wheat FLOUR type "0", water, salt, yeast), sunflower oil, lemon juice (contains SULFITES), salt, parsley, lemon, pepper.

*depending on market availability, other species of shrimp or prawns may be used, which will be duly listed on the product label.

> Transport/storage methods Transport temperature: below -18 °C Storage/sale temperature: below -18 °C



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Technical sheet - Version updated to 07/2025

Palletization					
Packs per pallet	No. of packs per layer	Layers per pal	llet	Pallet height (in cm)	
96	12	8		162 cm	
External appearance					
Mollusk and crustacean skewers, with breading and lemon notes					
Allergens					
Contains: MOLLUSKS, CRUSTACEANS, GLUTEN, SULFITES Cross contamination (may contain): FISH, CELERY, SESAME, MUSTARD, SOY, EGG, MILK					
Chemical characteristics					
Chemical contaminants in compliance with EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).					
Sensory characteristics					
Odor typical of the ingredients, with lemon notes. 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		

Average nutritional values for 100 g of product

Energy (kJ/kcal): 862/206, total fat 10.4 g of which saturated 1.8 g; carbohydrates 9.7 g of which sugars 0.0 g; fiber 0.3 g; protein 18.2 g; salt 0.73 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.