



Frozen Cod Nuggets in a Bag.



Code	Product description
8057737844065 (400g format) and 8057737844072 (1 kg format)	Breaded culinary preparation based on pre-cooked cod 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 product still frozen in a preheated oven at 200 °C and cook for about 15 minutes, in an air fryer at 200 °C for 13 minutes, in a pan with a little oil for 7-8 minutes, turning the product halfway through cooking.	
INGREDIENTS	
COD* 35%, SQUID*, breading (soft WHEAT flour type "0", water, salt, yeast, paprika powder 0.24%, natural flavors), breadcrumbs (soft WHEAT flour type "00", water, salt, yeast), high oleic sunflower oil, water, potato flakes (100% dehydrated potatoes), flour of WHEAT, rice flour, mix (contains FISH), natural flavor, lemon juice (contains SULFITES), salt . *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

Breaded culinary preparation based on cod and pre-cooked squid.

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

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): 953/227, fats 8.4 g of which saturates 0.9 g, carbohydrates 26 g of which sugars 1.8 g, fiber 1.6 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.