







Frozen Salmon Burgers in Bag



Code

8057737844201 (400g format) and 8057737844218 (1 kg format)

Product description

Fish-based culinary preparation

Product Shelf life

12 months

Availability

All year round

Package

Plastic bag and cardboard

Primary packaging

LDPE bags

Secondary packaging

carton (length/width/height) (296x236x184 mm)

Net weight

available in 400g/1kg formats (100g each)

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 13 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. Despite careful checks, please be aware of the possible presence of bones.

INGREDIENTS

SALMON (*Salmo salar*) 50%, COD*, mix (vegetable fibers, corn starch, salt, rice flour, natural flavors (contains FISH), antioxidant: E300). *The species may change during the year based on market availability. The species used is specifically indicated on the label.

Transport/storage methods

Transport Temperature: below -18°C (0°F) Storage/Sale Temperature: below -18°C (0°F)

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Technical sheet - Version updated to 07/2025

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
96	12	8	162 cm

External appearance

Salmon burger

Allergens

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

Chemical characteristics

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

Sensory characteristics

Odor typical of the constituent products 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			

Average nutritional values for 100 g of product

Energy (kJ/kcal): 555/133 total fat 6.2 g of which saturates 1.5 g; carbohydrates 1.8 g of which sugars 0.6 g; fiber 0.8 g; protein 17 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.