



Sea Bass Fillets



Code	Product description
8057737843402	SEA BASS (<i>Dicentrarchus labrax</i>). Farmed in Greece.
Product Shelf life	
8 days	
Availability	
All year round.	
Package	
Packaged in protective atmosphere	

Primary packaging

PP/PE tray heat-sealed with PAEVOH/PE film; 200 g (length/width/height): (22.9cm x 14.3 x 3.2)

Secondary packaging

cardboard for 200 g format (length/width/height): (23.60 cm x 15.00cm x 12.8 cm)

Net weight

formats: 200 g

Net weight carton

800g (4 trays of 200g each)

Mode of use

Packaged in protective atmosphere, do not pierce the package. Pay attention to the presence of bones. To be consumed after cooking. Remove the film and cook as desired for 7/8 minutes in a preheated oven at 356°F.

INGREDIENTS

SEA BASS (*Dicentrarchus labrax*), farmed in Greece. May contain: MOLLUSKS

Transport/storage methods

The product must be stored at a temperature between 32 and 39°F.

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
192	24	8	100,8 cm

External appearance

Allergens

Contains: fish. Cross-contamination (may contain): mollusks

Chemical characteristics

Lead (Pb) in compliance with EC Reg. 1881/06 and subsequent amendments Cadmium (Cd) in compliance with EC Reg. 1881/06 and subsequent amendments Mercury (Hg) in compliance with EC Reg. 1881/06 and subsequent amendments

Sensory characteristics

Characteristic odor and color of the product. Typical consistency 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	Assente in 25 g

Average nutritional values for 100 g of product

Energy (KJ/Kcal): 622/148; total fats 6.8 g of which saturated 1.4 g; carbohydrates 0.8 g of which sugars 0.8 g; fiber 0 g; protein 21 g; salt 0 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 certified companies, able to guarantee the traceability of the raw materials used, as per EC Reg. 1935/2005 and subsequent amendments and compliant for food contact as per EC Reg. 1895/2005, EU Reg. 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82