



Seafood and Gratinated Defrosted Pepper Skewers



Code	Product description
	Culinary preparation based on seafood and vegetables on wooden sticks
Product Shelf life	10 days
Availability	All year round
Package	Packaged in a protective atmosphere
Primary packaging	PP/PE trays, heat-sealed with PA/EVOH/PE measurements in mm: 150(length)x230(width)x30(h)
Secondary packaging	carton of 4 trays (length/width/h) (234mmx148mmx126mm)
Net weight	250 g formats available
Net weight carton	1000 g (4 trays x 250 g)
Mode of use	Defrosted product, do not refreeze. Do not pierce the package. To be consumed after cooking. in OVEN: preheated, on baking paper: cook for 12 minutes at 180°C or in a PAN with a drizzle of oil over medium heat for 8 minutes, turning halfway through cooking.
INGREDIENTS	SQUID Giant Pacific 60.8%, peppers 16.6%, breadcrumbs (type "0" WHEAT flour, water, salt, brewer's yeast), sunflower oil, lemon juice (100% concentrated lemon juice, preservative E224 (contains SULFITES)), salt, parsley, lemon, pepper, natural flavors.
Transport/storage methods	Transport Temperature: between 0 and +4 °C Storage/Sale Temperature: between 0 and +4 °C

Palletization

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

External appearance

cylinders on wooden sticks

Allergens

Contains: mollusks, sulfites, gluten. Cross-contamination (may contain): fish, milk, crustaceans, celery, eggs, sesame, soy, mustard

Chemical characteristics

Chemical contaminants in compliance with Reg. EC 1881/06 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Odor of fish, with notes of parsley 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
Clostridi solfito riduttori	<100 ufc/g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 823/196, total fat 8.0 g of which saturates 1.0 g; carbohydrates 12 g of which sugars 1.3 g; fiber 0 g; protein 19 g; salt 1.4g

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.