



Sea Bream Fillets



Code	Product description
8057737843396	SEA BREAM (Sparus aurata). Farmed in Greece.
Product Shelf life	
8 days	
Availability	
All year round.	
Package	
Packaged in protective atmosphere	

Primary packaging

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

Secondary packaging

carton for 200 g size (length/width/h): (23.60 cm x 15.00 cm x 12.8 cm)

Net weight

sizes: 200 g

Net weight carton

800g (4 trays of 200g each)

Mode of use

Packaged in protective atmosphere, do not pierce the packaging. Be careful of bones. Cook before consumption. Remove film and cook as desired for 7/8 minutes in a preheated oven at 180°C.

INGREDIENTS

SEA BREAM (Sparus aurata), farmed in Greece. May contain: SHELLFISH

Transport/storage methods

The product must be stored at a 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

Allergens

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

Chemical characteristics

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

Sensory characteristics

Characteristic product odor and color. Typical product consistency

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): 671/160; total fat 8,4 g of which saturates 1,9 g; carbohydrates 1,2 g of which sugars 1,2 g; fiber 0 g; protein 20 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 that can guarantee the traceability of 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