

BRGS

CERTIFICATED

IFS



Thawed Salmon Meatballs

	Code	Product description			
	8057737840289	Fish-based culinary preparation			
	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: 229(length)x143(width)x35(h)					
Secondary packaging					
carton of 4 trays (length/width/h) (234mmx148mmx126mm)					
Net weight					
available in 190 g formats (12 meatballs of 16 g each)					
Net weight carton					
760 g					
Mode of use					
Thawed product, do not refreeze. Do not puncture the package. To be consumed after cooking. In a preheated <u>oven</u> at 180°C: grease the baking tray with oil and cook for 8 minutes or in a <u>pan</u> fry in oil for 7/8 minutes.					
INGREDIENTS					

COD*, SALMON 40.6%, breadcrumbs (soft WHEAT flour type "0", water, salt, brewer's yeast), mix (vegetable fibers, corn starch, salt, rice flour, natural flavors (contains FISH), antioxidant: E300), potato flakes (100% dehydrated potatoes), salt, flavors. *The species may vary during the year based on market availability. The one used is specifically reported on the label.

Transport/storage methods

Transport Temperature: between 0 and +4 °C Storage/Sale Temperature: between 0 and +4 °C



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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)	
	External a	appearance		
	Spherical	meatballs		
	Alle	rgens		
Contains: fish, gluten Cross-contamination (may contain traces of): crustaceans, mollusks, celery, eggs, sesame, soy, milk, sulfites, mustard				
Chemical characteristics				
Chemical contaminants in compliance with EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).				
Sensory characteristics				
Odor of f	fish, with notes of parsley Color characte	ristic of the product Texture typica	al of the product	
Microbiological characteristics/chemical Average production values				
	Average proc			
	Average nutritional val	lues for 100 g of product		
Energy (kJ/kcal): 642/153, tota	al fat 5.2 g of which saturates 1.2 g; carbo	hydrates 9.9 g of which sugars 1.0	g; fiber 1.2 g; protein 16 g; salt 0.95 g	
	Intend	ded 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.