



Frozen Loose 'La Castrense' Gratin Mussels (in Cardboard Box)



Code	Product description
8057737843457	Gastronomic preparation based on mollusks
Product Shelf life	12 months
Availability	All year round
Package	

Primary packaging
HDPE bags
Secondary packaging
cardboard box (l/w/h) (300mm x 250mm x 190mm)
Net weight
5 kg
Net weight carton
5 kg
Mode of use

To be consumed after cooking. Cooking instructions: Place the frozen product in a preheated oven at 200°C (392°F) and cook for 15 minutes. In an air fryer, cook at 180°C (356°F) for 15 minutes. Please be cautious of possible shell fragments

INGREDIENTS
MUSSELS OR MYTILUS La Castrense® 62.5%, breadcrumbs (soft WHEAT flour type "0", water, salt, brewer's yeast), purified seawater, grated cheese (MILK, salt, rennet), olive oil, parsley, lemon juice (contains SULPHITES), lemon, garlic. * La Castrense mussels may come from the Castro Bay farm or may be purchased from Italian production facilities and re-immersed in Castro Bay. The farming or refining process gives the "Castrense" mussel sensory properties typical of the pure and crystal-clear waters of the Castro Bay sea (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C. The farmed line is Friend of The Sea certified, as well as the refined line purchased already Friend of The Sea

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

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
96	12	8	152 cm

External appearance

Half-shell mussels, steam-opened, stuffed with breadcrumbs with lemon and parsley notes

Allergens

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

Chemical characteristics

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

Sensory characteristics

Odor of mussels, with notes of lemon and 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

Average nutritional values for 100 g of product

Energy (kJ/kcal): 690/164, total fat 4.4 g of which saturates 1.0 g; carbohydrates 22 g of which sugars 1.4 g; fiber 0 g; protein 9 g; salt 1.3 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.