



Frozen Bulk Cod Nuggets (in Cardboard Box)



Code	Product description
	Fish-based culinary preparation
Product Shelf life	
	12 months
Availability	
	All year round
Package	
	Packaged in bulk in bag and cardboard box

Primary packaging

HDPE bags

Secondary packaging

cardboard box (length/width/height) (300mmx250mmx105mm)

Net weight

3 kg

Net weight carton

3 kg

Mode of use

To be consumed after cooking. It is recommended to cook the product in a preheated oven at 200°C for 10/12 minutes or to fry it in a pan with hot oil for 7/8 minutes, until the desired degree of browning is reached.

INGREDIENTS

COD*26.02%, breadcrumbs (type "0" soft WHEAT flour, water, salt, brewer's yeast, paprika, paprika extract), water, Pacific giant SQUID, breadcrumbs (type "00" soft WHEAT flour, water, salt, brewer's yeast), potato flakes (100% dehydrated potatoes), WHEAT flour, rice flour, mix (vegetable fibers, salt, corn starch, rice flour, natural flavors (contains FISH), antioxidant: E300), natural flavors, sunflower oil, lemon juice (contains SULFITES). *the species may change during the year based on market availability. The one used is specifically indicated on the label

Transport/storage methods

Transport Temperature: below -18°C Storage/Sale Temperature: below -18°C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
120	12	10	105 cm

External appearance

Spherical meatballs

Allergens

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

Chemical characteristics

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

Sensory characteristics

Smell of fish, with notes of lemon Color golden on the outside, internally characteristic of fish Texture crispy on the outside and soft on the inside

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): 836/197, total fat 1.0 g of which saturates 0.1 g; carbohydrates 35 g of which sugars 2.2 g; fiber 2.1 g; protein 11 g; salt 0.95 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.