



Gutted Sea Bass



Code	Product description
	SEA BASS (<i>Dicentrarchus labrax</i>). Farmed in Greece.
	Product Shelf life
	8 days
	Availability
	All year round.
	Package
	Packaged in a protective atmosphere
Primary packaging	
PP/PE tray heat-sealed with PAEVOH/PE film; (dimensions)(Primary packaging length/width/h)(31.9cmx12.9cmx5.3cm)) dimensions (1kg) (length/width/h)(150mmx230mmx80mm)	
Secondary packaging	
carton (length/width/h): (32.7cmx26.5cmx10.7cm) carton for 1 kg format (length/width/h): (290mmx235mmx165mm)	
Net weight	
Variable weight	
Net weight carton	
Variable weight	
Mode of use	
Packaged in a protective atmosphere, do not pierce the package. To be consumed after cooking. Remove the film and cook as desired for 15/20 minutes in a preheated oven at 180°C.	
INGREDIENTS	
SEA BASS (<i>Dicentrarchus labrax</i>), farmed in Greece. May contain: MOLLUSCS.	
Transport/storage methods	
Transport temperature between 0 and + 4 °C	

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
------------------	------------------------	-------------------	-----------------------

External appearance

Gutted Sea Bass

Allergens

Contains: fish. Cross contamination (may contain): molluscs.

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

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): 622/148; total fat 6.8 g of which saturated 1.4 g; carbohydrates 0.8 g of which sugars 0.8 g; fiber 0 g; protein 21 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, able to guarantee the traceability of the raw materials used, as per Reg. EC 1935/2005 and subsequent amendments and compliant for food contact as per Reg. EC 1895/2005, Reg. EU 10/2011 and Italian legislation D.M.21/03/1973 and D.P.R.777/82