



## Gutted Sea Bream



Code	Product description
	SEA BREAM (Sparus aurata). Farmed in Greece.
	Product Shelf life
	8 days
	Availability
	All year round.
	Package
	Packaged in modified atmosphere
	Primary packaging
	Heat-sealed PP/PE tray with PA/EVOH/PE film; dimensions (length/width/height) (31.9cm x 12.9cm x 5.3cm)
	Secondary packaging
	Variable weight cardboard box (length/width/height): (32.7 cm x 26.5 cm x 10.7 cm)
	Net weight
	Variable weight
	Net weight carton
	Variable weight
	Mode of use
	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)
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### External appearance

### Allergens

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

### Chemical characteristics

Lead (Pb), Cadmium (Cd) and Mercury (Hg) in compliance with EC Reg. 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 saturates 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](mailto: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