



Frozen Cod Cutlets (in Cardboard Box)



Code	Product description
	Ready-to-cook fish-based culinary preparation
	Product Shelf life
	12 months
	Availability
	All year round
	Package
	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

Must be cooked before consumption. In a preheated OVEN at 230°C: place the frozen product in the oven, brush with oil and cook for 10 minutes or FRY in hot oil for 8/10 minutes, turning the product a couple of times. Despite careful controls, please be aware of possible bones.

INGREDIENTS

COD from the Pacific 50.46%, breading (type "0" soft WHEAT flour, water, salt, yeast, paprika, natural flavors), water, WHEAT flour, breadcrumbs (type "00" soft WHEAT flour, water, salt, brewer's yeast), potato flakes (100% dehydrated potatoes), mix (vegetable fibers, salt, corn starch, rice flour, natural flavors (contains FISH), antioxidant: E300), natural flavors. *The species may change during the year based on market availability. The one used is specifically reported 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

Breaded fish-based culinary preparation

Allergens

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

Chemical characteristics

Chemical contaminants below the limits set by EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Aroma delicate bread and fish scent Color yellow breading Texture crispy outside and soft 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

Average nutritional values for 100 g of product

Energy (kJ/kcal): 645/152, fat 0.5 g of which saturates 0 g, carbohydrates 24 g of which sugars 0.9 g, fiber 1.8 g, protein 12 g, salt 0.50 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.