



Castrense Mussel in Netting



Code	Product description
	Live bivalve mollusks
Product Shelf life	
The mollusks must be alive at the time of purchase	
Availability	
All year round	
Package	
In a net bag	

Primary packaging

Non-toxic polyethylene netting without additives, the nets are closed with metal clips, and the community identification mark, along with other information required by specific labeling regulations, is printed on a waterproof laminated strip (flag)

Secondary packaging

Polyethylene netting of 5 or 10 kg

Net weight

Available in 1 or 2 kg formats

Net weight carton

Mode of use

It is recommended to consume after cooking at temperatures above 100°C for at least two minutes.

INGREDIENTS

Mussels or *Mytilus (Mytilus galloprovincialis, farmed*)* *the mussels "la castrense®" may come from the "full-cycle farm in the Bay of Castro certified Friend of the Sea or may be purchased as adults from Italian farms or from EU countries and re-immersed in the Bay of Castro. IN ANY CASE, THE ORIGIN IS" SPECIFIED ON THE LABEL. The farming or refining process gives the "Castrense" mussel sensory properties typical of the pure and crystalline waters of the sea of the Bay of Castro (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C.

Transport/storage methods

Transport Temperature: must not compromise the food safety and vitality of the bivalve mollusks. Between +2 and +6 °C Storage/Sale Temperature: Between +2 and +6 °C

Palletization

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

Live bivalve mollusks, packaged in netting

Allergens

Contains: mollusks

Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs and non-dioxin-like PCBs, PFAS: in compliance with EU Reg. 2023/915

Sensory characteristics

Odor Delicate, pleasant and briny Color characteristic of the product Texture typical of the product

Microbiological characteristics/chemical

Average production values

Escherichia coli	<230 MPN/100g
Salmonella spp.	Assente in 25 g
Amnesic Shellfish Poison (ASP)	<20 mg/Kg
Paralytic Shellfish Poison (PSP)	<800 µg/Kg
Tossine liposolubili: acido okadaico e derivati totali	<160 µg/Kg
Tossine liposolubili: Pectenotossine totali	<160 µg/Kg
Tossine liposolubili: Azaspiracidi	<160 µg/Kg
Tossine liposolubili: Yessotossine totali	<3,75 mg/Kg
Vibrio cholerae potenzialmente patogeno	Assente in 25 g
Vibrio parahaemolyticus potenzial. patog.	Assente in 25 g

Average nutritional values for 100 g of product

Energy: 185/44 kJ/kcal; fat 0.96 g, of which saturates 0.32 g; carbohydrates 0.87 g, of which sugars 0.78 g; fiber 0 g; protein 7.94 g; salt 0.16 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.