



Thawed Salmon Nuggets.



| Code | Product description |
|--------------------|--|
| | Pre-cooked breaded fish-based culinary preparation |
| Product Shelf life | |
| | 22 days |
| Availability | |
| | All year round |
| Package | |
| | Tray in protective atmosphere |

Primary packaging

PP/PE trays, heat-sealed with PA/EVOH/PE measurements: (200g)(length/width/h) (150x230x30mm) measurements 400g: (length/width/h) (229mmx143mmx45mm)

Secondary packaging

carton of 4 trays (length/width/h) (234mmx148mmx126mm); carton for 400g format (length/width/h):(296mmx234mmx105mm)

Net weight

200 g and 400 g tray

Net weight carton

800 g (4 trays of 200 g each) or 1,600 g (4 trays of 400 g each)

Mode of use

Thawed product, do not refreeze. Do not puncture the package. To be consumed after cooking. In OVEN: place the product in a preheated oven at 200°C and cook for about 10 minutes, in an air fryer at 200°C for 8 minutes, in a pan with a drizzle of oil for 7-8 minutes, turning the product halfway through cooking. Despite careful controls, please be aware of possible bones.

INGREDIENTS

SALMON* 28,5%, COD*, breading (WHEAT soft type "0", water, salt, brewer's yeast, powdered paprika 0.24%, natural flavors), high oleic sunflower oil, breadcrumbs (WHEAT soft type "00", water, salt, brewer's yeast), water, rice flour, potato flakes (100% dehydrated potatoes), WHEAT, mix (vegetable fibers, corn starch, salt, natural flavors (contains FISH), antioxidant: E300), natural flavor. *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: between 0°C and +4°C Storage/Sale Temperature: between 0°C and +4°C

Palletization

| Packs per pallet | No. of packs per layer | Layers per pallet | Pallet height (in cm) |
|------------------|------------------------|-------------------|-----------------------|
| 144 | 12 | 12 | 126 |
| 192 | 24 | 8 | 100,8 |

External appearance

Pre-cooked breaded fish-based culinary preparation

Allergens

Contains: FISH; GLUTEN. Cross contamination (may contain): CRUSTACEANS, MILK, MOLLUSCS, CELERY, MUSTARD, SESAME, SOY, SULFITES, EGGS

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 golden 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): 1033/246, fat 11 g of which saturates 1.8 g, carbohydrates 23 g of which sugars 1.7 g, fiber 1.7 g, protein 13 g, salt 1 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.