



Frozen Salmon Nuggets (in Carton)



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

Primary packaging

HDPE bags

Secondary packaging

carton (length/width/height) (300mmx250mmx105mm)

Net weight

3 kg

Net weight carton

3 kg

Mode of use

To be consumed after cooking. In a preheated OVEN at 230°C: place the product, still frozen, in the oven and cook for 8 minutes. Despite careful checks, be aware of the possible presence of bones.

INGREDIENTS

SALMON 29%, breading (soft WHEAT flour type "0", water, salt, brewer's yeast, paprika powder, flavorings), COD*, sunflower oil, water, breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), WHEAT flour, potato flakes (dehydrated potatoes 100%), mix (vegetable fibers, corn starch, salt, rice flour, natural flavorings (contains FISH), antioxidants: E300), natural flavoring. *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

External appearance

breaded culinary preparation based on salmon

Allergens

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

Chemical characteristics

Chemical contaminants below the limits set by Reg. EC 1881/2006 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Odor delicate scent of bread and fish Color orange-colored breading with dark and light bread parts 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): 1138/272, fats 12 g of which saturates 1.9 g, carbohydrates 28 g of which sugars 2.2 g, fiber 1.8 g, protein 12 g, salt 1.0 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 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.