



Thawed Octopus Meatballs in Protective Atmosphere



Code	Product description
8057737843273	Gastronomic preparation based on mollusks
	Product Shelf life
	10 days
	Availability
	All year round
	Package
	Packaged in a protective atmosphere

Primary packaging

PP/PE trays, heat-sealed with PA/EVOH/PE measurements in mm: 229(length)x143(width)x35(h)

Secondary packaging

carton of 4 trays (length/width/h) (234mmx148mmx126mm)

Net weight

available in 190 g formats (12 meatballs of 16 g each)

Net weight carton

760 g (4 trays/190 g)

Mode of use

Thawed product, do not refreeze. Do not puncture the package. To be consumed after cooking. In oven preheated to 180 °C: grease the baking tray with oil and cook for 8 minutes or in a pan fry in oil for 7/8 minutes.

INGREDIENTS

SQUID giant Pacific, breadcrumbs (WHEAT flour type "0", water, salt, brewer's yeast), water, OCTOPUS* 9.5%, potato flakes (dehydrated potatoes 100%), mix (vegetable fibers, corn starch, salt, rice flour, natural flavors (contains FISH), antioxidant: E300), cheese (contains MILK), flavor, salt, pecorino cheese (contains MILK), mint. *depending on market availability, the octopus species may change; in any case, the one used is indicated on the label

Transport/storage methods

Transport Temperature: between 0 and +4 °C Storage/Sale Temperature: between 0 and +4 °C

Palletization

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

External appearance

Spherical meatballs

Allergens

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

Chemical characteristics

Chemical contaminants in compliance with EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Aroma of mollusk, with mint notes Color characteristic of the product Texture typical of the product

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
Lieviti e muffe	<100 ufc/g
Clostridi solfito riduttori	<100 ufc/g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 558/132, total fat 1.5 g of which saturates 0.2 g; carbohydrates 19 g of which sugars 1.5 g; fiber 1.2 g; protein 10 g; salt 1.3 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.