



Frozen Salmon Medallions (in Carton)



Code	Product description
	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 OVEN preheated to 230°C: place the product still frozen in the oven, brush with oil and cook for 10 minutes or fry in a PAN in hot oil for 8/10 minutes, turning the product a couple of times. Despite careful checks, be aware of the possible presence of bones.

INGREDIENTS	
SALMON 29.65%, breading (soft WHEAT flour type "0", water, salt, brewer's yeast, paprika powder, natural flavors), water, COD*, wheat flour, breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), rice flour, potato flakes (100% dehydrated potatoes), mix (vegetable fibers, corn starch, salt, 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 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 EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Smell delicate of bread and fish Color orange-colored breading with dark and light bread parts Texture crunchy 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): 811/192, fats 4.1 g of which saturates 1.0 g, carbohydrates 27 g of which sugars 2.1 g, fiber 1.7 g, proteins 11 g, salt 0.94 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.