



## Frozen Bulk Octopus Meatballs (in Carton)



Code	Product description
8057737842894	Gastronomic preparation based on mollusks
Product Shelf life	
18 months	
Availability	
All year round	
Package	
Carton	

### Primary packaging

HDPE bags

### Secondary packaging

carton (length/width/height) (300mm x 250mm x 105mm)

### Net weight

20 g each

### Net weight carton

3 kg

### Mode of use

To be consumed after cooking. Once thawed, the product must not be refrozen and must be stored in the refrigerator and consumed within 24 hours. We recommend cooking the product in a preheated OVEN at 200°C for 10/12 minutes or frying it in a PAN with hot oil for 7/8 minutes until the desired golden color is achieved.

### INGREDIENTS

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

### Transport/storage methods

Transport Temperature: below -18°C (0°F) Storage/Sale Temperature: below -18°C (0°F)

## Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
120	12	10	105 cm

### External appearance

Octopus-based meatballs

### Allergens

Contains: GLUTEN, MILK, MOLLUSKS, SULFITES Cross-contamination (may contain): crustaceans, eggs, fish, celery, mustard, sesame, soy

### Chemical characteristics

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

### Sensory characteristics

Odor typical of the constituent products Color characteristic of the product Consistency 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

### Average nutritional values for 100 g of product

Energy (kJ/kcal): 558/132, total fat 1.5 g of which saturated 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](mailto:qualita@marevivocastro.com)

The packaging material comes from qualified companies that have provided declarations of conformity, is subject to traceability, as per Reg. EC 1935/2004 and subsequent amendments and is suitable for contact with this type of food as per Reg. EC 1895/2005, Reg. EU 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.