



Frozen Breaded Cod and Spinach Cutlets (in Carton).



Code	Product description
	Pre-cooked breaded gastronomic preparation based on fish and spinach
Product Shelf life	
	18 months
Availability	
	All year round
Package	
	Plastic bag and cardboard

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: place the frozen product in the preheated oven at 200°C and cook for about 15 minutes, in an air fryer at 200°C for 15 minutes, in a pan with a drizzle of oil for 7/8 minutes, turning the product halfway through cooking.

INGREDIENTS

Spinach 23.2%, COD* 21.4%, breading (soft WHEAT flour type "0", water, salt, baker's yeast, paprika powder 0.24%, natural flavors), high oleic sunflower seed oil, breadcrumbs (soft WHEAT flour type "00", water, salt, baker's yeast), rice flour, potato flakes (100% dehydrated potatoes), WHEAT flour, water, mix (contains FISH), sunflower seed oil, salt, natural flavor, lemon, black pepper. *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: at temperatures below -18°C Storage/Sale Temperature: at temperatures below -18°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 gastronomic preparation based on fish and spinach

Allergens

Contains: FISH, GLUTEN. Cross-contamination (may contain): CRUSTACEANS, MILK, MOLLUSKS, 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 and spinach scent Color orange breading with green parts of the filling showing through 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): 1126/269, fat 12 g of which saturated 1.4 g, carbohydrates 31 g of which sugars 1.9 g, fiber 2.2 g, protein 8.1 g, salt 1.6 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.