



Frozen Yellowfin Tuna Cutlets (in Carton).



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

YELLOWFIN tuna 38,4%, COD*, breadings (WHEAT soft type "0", water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), high oleic sunflower seed oil, breadcrumbs (WHEAT soft type "00", water, salt, brewer's yeast), WHEAT, water, potato flakes (100% dehydrated potatoes), mix (contains FISH), natural flavor, parsley, lemon, black pepper, mint. *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 fish-based breaded gastronomic preparation

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

Odor delicate bread and fish scent Color uniform orange breading 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	Non rilevabile in 25 g
Salmonella spp.	Non rilevabile in 25 g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 1090/261, fat 14 g of which saturated 2.5 g, carbohydrates 18 g of which sugars 1.3 g, fiber 1.4 g, protein 15 g, salt 0.81 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.