



Thawed Cod Nuggets.



Code	Product description
	Pre-cooked breaded culinary preparation based on fish and mollusks
Product Shelf life	
	22 days
Availability	
	All year round
Package	
	Tray in protective atmosphere

Primary packaging

PP/PE trays, heat-sealed with PA/EVOH/PE measurements: (200g)(length/width/height) (150x230x30mm) measurements 400g: (length/width/height) (229mmx143mmx45mm)

Secondary packaging

carton of 4 trays (length/width/height) (234mmx148mmx126mm); carton for 400g format (length/width/height):(296mmx234mmx105mm)

Net weight

200 g and 400 g tray

Net weight carton

(4 trays of 200 g each) or 1,600 g (4 trays of 400 g each)

Mode of use

Thawed product, do not refreeze. Do not puncture the package. To be consumed after cooking. In OVEN: place the product in a preheated oven at 200°C and cook for about 10 minutes, in an air fryer at 200°C for 8 minutes, in a pan with a drizzle of oil for 7-8 minutes, turning the product halfway through cooking. Be cautious of possible bones

INGREDIENTS

COD* 35%, SQUID*, breeding (soft WHEAT flour type "0", water, salt, brewer's yeast, powdered paprika 0.24%, natural flavors), breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), high oleic sunflower oil, water, potato flakes (100% dehydrated potatoes), WHEAT flour, rice flour, mix (contains FISH), natural flavor, lemon juice (contains SULFITES), salt. *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: between 0°C and +4°C Storage/Sale Temperature: between 0°C and +4°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

Breaded and pre-cooked culinary preparation based on fish and mollusks

Allergens

Contains: FISH, MOLLUSKS, GLUTEN, SULFITES. Cross contamination (may contain): CRUSTACEANS, MILK, CELERY, MUSTARD, SESAME, SOY, 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 scent and product components 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	Assente in 25 g
Salmonella spp.	Assente in 25 g
Clostridi solfito riduttori	<100 ufc/g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 953/227, fat 8.4 g of which saturates 0.9 g, carbohydrates 26 g of which sugars 1.8 g, fiber 1.6 g, protein 11 g, salt 1.1 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.