







# Frozen Lemon Cod Medallions (in Cardboard Box)



# Code Product description

Ready-to-cook fish-based gastronomic preparation

### **Product Shelf life**

12 months

# Availability

All year round

## Package

Cardboard

#### Primary packaging

HDPE bags

### Secondary packaging

cardboard box (length/width/height) (300mmx250mmx105mm)

# Net weight

3 kg

# Net weight carton

3 kg

# Mode of use

Must be cooked before consumption. In  $\underline{\text{OVEN}}$  preheated to 230°C: place the frozen product in the oven, brush with oil and cook for 12/15 minutes or fry in a PAN with hot oil for 10/12 minutes, turning the product a couple of times.

## INGREDIENTS

COD\* 44.02%, breading (type "0" soft WHEAT flour, water, salt, brewer's yeast, turmeric), water, breadcrumbs (type WHEAT flour "00", water, salt, brewer's yeast), WHEAT flour, potato flakes (100% dehydrated potatoes), mix (vegetable fibers, salt, corn starch, rice flour, natural flavors (contains FISH), antioxidant: E300), parsley, sunflower oil, salt, natural flavors, lemon. \*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



Frozen Lemon Cod Medallions (in Cardboard Box)

Technical sheet - Version updated to 07/2025

# Palletization

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

#### External appearance

Breaded fish-based gastronomic preparation

#### Allergens

Contains: fish, gluten. Cross contamination (may contain): mollusks, sulfites, celery, milk, eggs, 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

Aroma delicate bread and fish scent Color yellow-colored 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		

#### Average nutritional values for 100 g of product

 $Energy \ (kJ/kcal): 718/170, fat 1.5 \ g \ of \ which \ saturates \ 0.2 \ g, \ carbohydrates \ 27 \ g \ of \ which \ sugars \ 1.8 \ g, \ fiber \ 2.1 \ g, \ protein \ 11 \ g, \ salt \ 1.4 \ g$ 

## 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.