



Breaded Thawed Yellowfin Tuna Cutlets.



Code	Product description
	Pre-cooked breaded fish-based culinary preparation.
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 dimensions: (200g)(length/width/height) (150x230x30mm) dimensions 400 g: (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

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

Mode of use

Thawed product, do not refreeze. Do not pierce the packaging. To be consumed after cooking. IN OVEN: place the product in a preheated oven at 200°C and cook for about 12 minutes, in an air fryer at 200°C for 12 minutes, in a pan with a drizzle of oil for 10 minutes, turning the product halfway through cooking.

INGREDIENTS

YELLOWFIN tuna 38.4%, COD*, breading (WHEAT tender type "0", water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), high oleic sunflower oil, breadcrumbs (WHEAT tender 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: 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

Pre-cooked breaded fish-based culinary 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

Scent of delicate bread and fish Color golden breading Texture crunchy 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): 1090/261, fats 14 g of which saturates 2.5 g, carbohydrates 18 g of which sugars 1.3 g, fiber 1.4 g, proteins 15 g, salt 0.8 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.