



Mediterranean Seafood Salad with Octopus, Squid, and Sun-Dried Tomatoes



| Code | Product description |
|---|--|
| 8057737843648 (250 g) and 8057737843983 (1 kg) | Ready-to-eat culinary preparation based on mollusks and vegetables |
| Product Shelf life | |
| 15 days | |
| Availability | |
| All year round | |
| Package | |
| Packaged in a protective atmosphere | |

| Primary packaging |
|--|
| transparent PP/PE trays, heat-sealed with PA/EVOH/PE |

| Secondary packaging |
|---|
| carton for 250 g format (length/width/height): (234mm x 148mm x 126mm) carton for 1 kg format (length/width/height): 292mm x 234mm x 164mm) |

| Net weight |
|-------------------|
| sizes: 250 g/1 kg |

| Net weight carton |
|--|
| 1 kg/4 kg (respectively 4 trays of 250 g/1 kg) |

| Mode of use |
|---|
| Pre-cooked product. Ready to use. Remove the film and use within 48 hours after opening. Instructions: remove the package from the fridge, leave at room temperature for 10/15 minutes before enjoying. |

| INGREDIENTS |
|--|
| SQUID* 46.9%, sunflower oil, OCTOPUS* 11.6%, sun-dried tomatoes 10.9%, lemon juice (100% lemon juice, preservative E224 (contains SULFITES)), olives, parsley, salt, preservative: E202, acidity regulator: E330. *The species may change during the year based on market availability. The one used is specifically indicated on the label |

| Transport/storage methods |
|--|
| Transport Temperature: between 0 and +4 °C Storage/Sale Temperature: between 0 and +4 °C |

Palletization

| Packs per pallet | No. of packs per layer | Layers per pallet | Pallet height (in cm) |
|------------------|------------------------|-------------------|-----------------------------|
| 192 | 24 | 8 | 116 cm (vaschette da 250 g) |
| 96 | 12 | 8 | 146 cm (vaschette da 1 kg) |

External appearance

Culinary preparation based on mollusks and vegetables

Allergens

Contains: MOLLUSKS, SULFITES Cross-contamination (may contain): FISH, CRUSTACEANS, GLUTEN, MILK, CELERY, MUSTARD, SESAME, SOY, EGG

Chemical characteristics

Chemical contaminants in compliance with EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Aroma aromatic, typical of its components Color characteristic of the product Texture typical of the product

Microbiological characteristics/chemical

Average production values

| | |
|--|------------------------|
| Carica batterica aerobia mesofila totale | <100.000 ufc/g |
| Enterobacteriaceae | <10.000 ufc/g |
| Escherichia coli | <100 ufc/g |
| Stafilococchi coagulasi positivi | <100 ufc/g |
| Clostridi solfito riduttori | <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): 1157/279, total fat 22 g of which saturates 3 g; carbohydrates 7.2 g of which sugars 2.7 g; fiber 0 g; protein 13 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.