



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



<b>Code</b>	<b>Product description</b>
8057737843648 (250 g) and 8057737843983 (1 kg)	Ready-to-eat culinary preparation based on mollusks and vegetables
<b>Product Shelf life</b>	
15 days	
<b>Availability</b>	
All year round	
<b>Package</b>	
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](mailto: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.