



Frozen Cod Cutlets in Bag



Code	Product description
8057737844041 (400g size) and 8057737844058 (1 kg size)	Pre-cooked breaded cod-based culinary preparation
Product Shelf life	
18 months	
Availability	
All year round	
Package	
Plastic bag and cardboard box	

Primary packaging
LDPE bags

Secondary packaging
Cardboard box (length/width/height) (296x236x184 mm)

Net weight
Available in sizes of 400g or 1kg

Net weight carton
4 kg (10 bags of 400g each) and 5 kg (5 bags of 1 kg each)

Mode of use
To be consumed after cooking. In OVEN: place the frozen product in the preheated oven at 200°C and cook for about 15 minutes, in an air fryer at 200°C for 15 minutes, in a pan with a drizzle of oil for 7/8 minutes, turning the product halfway through cooking.

INGREDIENTS
COD* 62.4%, breading (type "0" soft WHEAT flour, water, salt, brewer's yeast, powdered paprika 0.24%, natural flavors), high oleic sunflower oil, breadcrumbs (type WHEAT soft flour "00", water, salt, brewer's yeast), WHEAT flour, water, potato flakes (100% dehydrated potatoes), mix (vegetable fibers, corn starch, salt, natural flavors (contains FISH), antioxidant: E300), natural flavor. *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.

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
96	12	8	162 cm

External appearance

Pre-cooked breaded cod-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

Odor: delicate bread and fish aroma. Color: uniform orange breadcrumb. Texture: crispy outside and soft inside.

Microbiological characteristics/chemical

Average production values

Total aerobic mesophilic count	<1.000.000 ufc/g
Enterobacteriaceae	<10.000 ufc/g
Escherichia coli	<100 ufc/g
Staphylococci c.p.	<100 ufc/g
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 929/222, fat 11 g of which saturates 1.3 g, carbohydrates 17 g of which sugars 1.3 g, fiber 1.5 g, protein 13 g, salt 0.9 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, it is subject to traceability as per EC Reg. 1935/2004 and subsequent amendments, and it is suitable for food contact as per EC Reg. 1895/2005, EU Reg. 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.