



## Thawed Salmon Medallions.



Code	Product description
	Pre-cooked breaded fish-based culinary preparation
Product Shelf life	
	22 days
Availability	
	All year round
Package	
	200g tray

### Primary packaging

PP/PE trays, heat-sealed with PA/EVOH/PE: dimensions (length/width/height)(150mmx230mmx30mm)

### Secondary packaging

carton (4 trays): (length/width/height)(300mmx250mmx105mm)

### Net weight

200g tray

### Net weight carton

800g (4 trays of 200g each)

### Mode of use

Thawed product, do not refreeze. Do not pierce the packaging. 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. Be careful of possible bones.

### INGREDIENTS

COD\*, SALMON\* 25.2% breeding (soft WHEAT flour type "0", water, salt, brewer's yeast, powdered paprika 0.24%, natural flavors), high oleic sunflower seed oil, water, breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), WHEAT, mix (vegetable fibers, corn starch, rice flour, salt, natural flavors (contains FISH), antioxidant: E300), rice flour, 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: 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)
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### External appearance

Pre-cooked breaded culinary preparation with salmon

### 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 scent Color uniform orange 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): 1037/248, fat 13 g of which saturates 1.8 g, carbohydrates 20 g of which sugars 1.7 g, fiber 1.5 g, protein 12 g, salt 0.96 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.