



Defrosted Cod Cutlets.



Code	Product description
	Breaded gastronomic preparation based on pre-cooked fish
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 (400g): (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 x 200 g trays) or 1,600 g (4 x 400 g trays)

Mode of use

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

INGREDIENTS

COD* 62.4%, breading (soft WHEAT flour type "0", water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), high oleic sunflower seed oil, breadcrumbs (soft WHEAT flour type "00", water, salt, brewer's yeast), WHEAT, 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: 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

breaded gastronomic preparation based on pre-cooked fish

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): 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 0.90 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.