



Frozen octopus nuggets (in cartons).



Code	Product description
	Pre-cooked breaded culinary preparation with octopus and squid
	Product Shelf life
	18 months
	Availability
	All year round
	Package
	Plastic bag and cardboard box

Primary packaging

HDPE bags

Secondary packaging

Cardboard box (length/width/height) (300mm x 250mm x 105mm)

Net weight

3 kg

Net weight carton

3 kg

Mode of use

To be consumed after cooking. In OVEN: place the frozen product in a preheated oven at 200°C and cook for about 15 minutes, in an air fryer at 200°C for 13 minutes, in a pan with a drizzle of oil for 7-8 minutes, turning the product halfway through cooking.

INGREDIENTS

SQUID*, breading (WHEAT flour type "0", water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), water, breadcrumbs (WHEAT flour type "00", water, salt, brewer's yeast), OCTOPUS* 7.6%, high oleic sunflower oil, potato flakes (100% dehydrated potatoes), WHEAT flour, mix (contains FISH), cheese (contains MILK), natural flavor, salt, pecorino cheese (contains MILK), mint. *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)
144	12	12	126
192	24	8	100,8

External appearance

Pre-cooked breaded culinary preparation with octopus and squid

Allergens

Contains: MOLLUSKS, MILK, GLUTEN, FISH. Cross contamination (may contain): CRUSTACEANS, 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 mollusks aroma. Color: golden 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): 941/224, fat 9 g of which saturates 1.1 g, carbohydrates 24 g of which sugars 1.9 g, fiber 1.6 g, protein 11 g, salt 1.4 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

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.