



## Frozen Octopus Nuggets (in Carton).



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	
Primary packaging	
HDPE bags	
Secondary packaging	
carton (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 400°F (200°C) and cook for about 15 minutes, in an air fryer at 400°F (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 mollusk scent Color golden 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): 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 - [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.