Frozen cod nuggets (in carton).

Code	Product description
	Pre-cooked breaded fish-based culinary preparation

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
COD* 35%, SQUID*, breading (soft WHEAT flour type “0”, water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), breadcrumbs (soft WHEAT flour type “00”, water, salt, brewer's yeast), high oleic sunflower seed oil, water, potato flakes (100% dehydrated potatoes), flour of WHEAT, rice flour, mix (contains FISH), natural flavor, lemon juice (contains SULFITES), salt . *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.

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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

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Allergens

Contains: FISH, MOLLUSKS, GLUTEN, SULFITES. Cross contamination (may contain): CRUSTACEANS, MILK, CELERY, MUSTARD, SESAME, SOY, 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): 953/227, fat 8.4 g of which saturates 0.9 g, carbohydrates 26 g of which sugars 1.8 g, fiber 1.6 g, protein 11 g, salt 1.1 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.