



## Breaded Frozen Octopus Meatballs (in Cardboard Box).



Code	Product description
	Breaded, pre-cooked gastronomic 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

cardboard box (length/width/height) (300mmx250mmx105mm)

### Net weight

3 kg

### Net weight carton

3 kg

### Mode of use

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

### INGREDIENTS

SQUID\*, breading (WHEAT flour type "0", water, salt, brewer's yeast, paprika powder 0.24%, natural flavors), high oleic sunflower oil, breadcrumbs (WHEAT flour type "00", water, salt, brewer's yeast), OCTOPUS\* 7.6%, water, potato flakes (dehydrated potatoes 100%), 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

Breaded, pre-cooked gastronomic preparation with octopus and squid

### Allergens

Contains: MOLLUSCS, GLUTEN, FISH, MILK. 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

Aroma delicate bread and mollusk 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): 1043/249, fat 13 g of which saturated 1.5 g, carbohydrates 23 g of which sugars 2.0 g, fiber 1.6 g, protein 9.3 g, salt 1.2 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.