





Fisherman's Seafood Salad with Swordfish and Blue Shark



| Code | Product description | | | | |
|--|---|--|--|--|--|
| 8057737843617 (200g) and 8057737843624 | Ready-to-eat culinary preparation made with | | | | |
| (250g) | fish and vegetables | | | | |
| Product Shelf life | | | | | |
| 13 days | | | | | |
| Availability | | | | | |
| All year round | | | | | |
| Package | | | | | |

Packaged in a protective atmosphere

Primary packaging

transparent PP/PE trays, heat-sealed with PA/EVOH/PE

Secondary packaging

carton for 200g/250g sizes (length/width/height): (235mm x 150mm x 126mm)

Net weight sizes: 200g/250 g

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Net weight carton

800g/1000g (respectively 4 trays of 200 g/250 g)

Mode of use

Pre-cooked product. Ready to use. Remove the film and use within 48 hours after opening. Instructions: remove the package from the fridge, leave at room temperature for 10/15 minutes before enjoying. Be cautious of possible fish bones.

INGREDIENTS

SWORDFISH 32.6%, BLUE SHARK 32.6%, olives, sun-dried tomatoes, sunflower oil, lemon juice (100% lemon juice, preservative E224 (contains SULPHITES)), parsley, salt.

Transport/storage methods

Transport Temperature: between 0 and +4 °C Storage/Sale Temperature: between 0 and +4 °C

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Fisherman's Seafood Salad with Swordfish and Blue Shark Technical sheet - Version updated to 07/2025

| Palletization | | | | | | |
|---|------------------------|-------------------|------------------------|-----------------------|--|--|
| Packs per pallet | No. of packs per layer | Layers per pallet | | Pallet height (in cm) | | |
| | | | | | | |
| External appearance | | | | | | |
| Ready-to-eat culinary preparation made with fish and vegetables | | | | | | |
| Allergens | | | | | | |
| Contains: FISH, SULPHITES Cross-contamination (may contain): MOLLUSCS, CRUSTACEANS, CELERY, MUSTARD, EGG, MILK, GLUTEN, SESAME, | | | | | | |
| SOY. | | | | | | |
| Chemical characteristics | | | | | | |
| Chemical contaminants in compliance with EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs). | | | | | | |
| Sensory characteristics | | | | | | |
| Odor aromatic, of fish Color characteristic of the product Texture typical of the product | | | | | | |
| | | | | | | |
| Microbiological characteristics/chemical | | | | | | |
| Average production values | | | | | | |
| Carica batterica aerobia mesofila totale | | | <100.000 ufc/g | | | |
| Enterobacteriaceae | | | <10.000 ufc/g | | | |
| Escherichia coli | | | <100 ufc/g | | | |
| Stafilococchi coagulasi positivi | | | <100 ufc/g | | | |
| Clostridi solfito riduttori | | | <100 ufc/g | | | |
| Listeria monocytogenes | | | non rilevabile in 25 g | | | |
| Salmonella spp. | | | non rilevabile in 25 g | | | |

Average nutritional values for 100 g of product

Energy (kJ/kcal): 893/215, total fat 16 g of which saturates 2.4 g; carbohydrates 2.7 g of which sugars 2.2 g; fiber 0 g; protein 15 g; salt 0.60 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.

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