



Castrense Mussels in a 3 Kg Tray



| Code | Product description |
|--------------------------|--------------------------------|
| 8057737843884 | Packaged live bivalve mollusks |
| Product Shelf life | |
| 10 days | |
| Availability | |
| All year round | |
| Package | |
| In protective atmosphere | |

Primary packaging

Tray in PP/PE heat-sealed with PA/EVOH/PE film. Dimensions (length/width/height)(320mm; 260mm; 90mm)

Secondary packaging

Carton (length/width/height): (32.7x26.5x10.7)

Net weight

Available in 3 kg formats

Net weight carton

3 kg

Mode of use

It is recommended to consume after cooking at temperatures above 100°C for at least two minutes

INGREDIENTS

MUSSELS or MYTILUS (*Mytilus galloprovincialis*, farmed*) *the mussels "la castrense®" may come from the "full-cycle farming of the Castro Bay certified by Friend of the Sea or may be purchased as adults from Italian farms or EU countries and reimmersed in Castro Bay. IN ANY CASE, THE ORIGIN IS" SPECIFIED ON THE LABEL. The farming or refining process gives the Castrense mussel "Castrense" sensory properties typical of the pure and crystal-clear waters of the sea of Castro Bay (Salento), influenced by the presence of 34 freshwater springs with a temperature of 12°C.

Transport/storage methods

Transport Temperature: must not compromise the food safety and vitality of bivalve mollusks. Between +2 and +8°C Storage/Sale Temperature: Between +2 and +8 °C

Palletization

| Packs per pallet | No. of packs per layer | Layers per pallet | Pallet height (in cm) |
|------------------|------------------------|-------------------|-----------------------|
|------------------|------------------------|-------------------|-----------------------|

External appearance

Live bivalve mollusks, debearded and cleaned of waste, packaged in a tray

Allergens

Contains: MOLLUSKS. May contain: FISH

Chemical characteristics

Lead (Pb), Cadmium (Cd), Mercury (Hg), dioxins, dioxin-like PCBs and non-dioxin-like PCBs, PFAS: in compliance with EU Reg. 2023/915

Sensory characteristics

Odor Delicate, pleasant and briny Color characteristic of the product Texture typical of the product

Microbiological characteristics/chemical Average production values

Escherichia coli <230 MPN/100g

Salmonella spp. Assente in 25 g

Amnesic Shellfish Poison (ASP) <20 mg/Kg

Paralytic Shellfish Poison (PSP) <800 µg/Kg

Tossine liposolubili: acido okadaico e derivati totali <160 µg/Kg

Tossine liposolubili: Pectenotossine totali <160 µg/Kg

Tossine liposolubili: Azaspiracidi <160 µg/Kg

Tossine liposolubili: Yessotossine totali <3,75 mg/Kg

Vibrio cholerae potenzialmente patogeno Assente in 25 g

Vibrio parahaemolyticus potenzial. patog. Assente in 25 g

Average nutritional values for 100 g of product

Energy: 185/44 kJ/kcal; fat 0.96 g, of which saturates 0.32 g; carbohydrates 0.87 g, of which sugars 0.78 g; fiber 0 g; protein 7.94 g; salt 0.16 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.