



Breaded Octopus Meatballs, Defrosted



Code	Product description
	Meatballs with octopus and squid
	Product Shelf life
	10 days
	Availability
	All year round
	Package
	Packaged in a protective atmosphere
Primary packaging	
Heat-sealed PP/PE tray with PAEVOH/PE film; (240 g) (length/width/height) (22.9cm x 14.3cm x 4.6cm)	
Secondary packaging	
carton of 4 trays (length/width/height) (234mm x 148mm x 126mm)	
Net weight	
240 g (12 meatballs of 20 g each);	
Net weight carton	
240 g (12 meatballs of 20 g each);	
Mode of use	
Defrosted product, do not refreeze. To be consumed after cooking. In a preheated OVEN at 200°C (392°F) for 10/12 minutes or FRY in a PAN with hot oil for 7/8 minutes until the desired level of browning is reached.	
INGREDIENTS	
Giant Pacific SQUID, breading 19.27% (soft WHEAT flour type "0", water, salt, brewer's yeast, turmeric powder), water, breadcrumbs (WHEAT flour type "0", water, salt, brewer's yeast), OCTOPUS* 7.6%, potato flakes (100% dehydrated potatoes), WHEAT flour type "0", mix (vegetable fibers, salt, corn starch, rice flour, natural flavors (contains FISH), antioxidant: E300), salt, cheese (contains MILK), flavoring, pecorino cheese (contains MILK), mint. *The species used is subject to change depending on market availability; the one used is indicated on the label.	
Transport/storage methods	
Transport Temperature: between 0 and +4°C Storage/Sale Temperature: between 0 and +4°C	

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
192	24	8	100,8 cm

External appearance

Meatballs with octopus and squid

Allergens

Contains: mollusks, gluten, sulfites, milk. Cross-contamination (may contain): crustaceans, eggs, fish, celery, mustard, sesame, soy

Chemical characteristics

Chemical contaminants in compliance with Reg. EC 1831/06 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Odor typical of the constituent products Color characteristic of the product Consistency typical of the product

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
Lieviti e muffe	<100 ufc/g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 674/159, total fat 1.4 g of which saturated 0.2 g; carbohydrates 26 g of which sugars 2.2 g; fiber 1.7 g; protein 9.8 g; salt 1.8 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.