



Frozen Breaded Cod and Spinach Cutlets in Bag.



Code	Product description
8057737843259 (400g size) and 8057737840265 (1 kg size)	Pre-cooked breaded preparation made with cod and spinach
Product Shelf life	
18 months	
Availability	
All year round	
Package	
Plastic bag and cardboard	

Primary packaging
LDPE bags
Secondary packaging
Cardboard box (length/width/height) (296x236x184 mm)
Net weight
available in 400g/1kg formats
Net weight carton
4 kg (10 bags of 400g each) and 5 kg (5 bags of 1 kg each)
Mode of use
To be consumed after cooking. In OVEN: place the frozen product in the preheated oven at 200°C and cook for about 15 minutes, in an air fryer at 200°C for 15 minutes, in a pan with a drizzle of oil for 7/8 minutes, turning the product halfway through cooking.

INGREDIENTS

Spinach 23.2%, COD* 21.4%, 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), rice flour, potato flakes (100% dehydrated potatoes), WHEAT flour, water, mix (contains FISH), sunflower oil, salt, natural flavor, lemon, black pepper. *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)
96	12	8	162 cm

External appearance

Pre-cooked breaded preparation made with cod and spinach

Allergens

Contains: FISH, GLUTEN. Cross-contamination (may contain): CRUSTACEANS, MILK, MOLLUSKS, 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, fish and spinach scent Color orange breading with visible green filling 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): 1126/269, fat 12 g of which saturates 1.4 g, carbohydrates 31 g of which sugars 1.9 g, fiber 2.2 g, protein 8.1 g, salt 1.6 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.