



## Mussels and clams duo in tray



<b>Code</b>	<b>Product description</b>
8057737840920	
<b>Product Shelf life</b>	
	5 days
<b>Availability</b>	
	All year round
<b>Package</b>	
	Vacuum packed

### Primary packaging

PP/PE tray heat-sealed with PAEVOH/PE film; dimensions (length/width/height)(150mmx230mmx80mm)

### Secondary packaging

carton (length/width/height) (292 mmx234mmx126mm)

### Net weight

availability in 1 kg formats

### Net weight carton

4 kg (4 trays x 1 kg each)

### Mode of use

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

### INGREDIENTS

MUSSELS or MYTILUS 75% (*Mytilus galloprovincialis*, farmed\*), CLAMS OR LUPINS 25% (*Chamelea gallina* caught using dredges, Mediterranean Sea FAO 37.2.1) \* depending on availability Italy, Greece, Spain

### 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)
96	12	8	100,8 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: in compliance with EU Reg. 2023/915 and subsequent amendments

### 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

### 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

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.