

2 VACUUM SKIN SEA BASS GRILLED FISHBURGERS



Product and origin

Commercial name:	Sea bass
Scientific name:	Dicentrarchus labrax
Processing:	Fishburger formation, grilling, vacuum skin packaging, pasteurisation.
Origin:	Greece
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy

Composition and allergens

Ingredients:	SEA BASS 85%, EXTRA VIRGIN OLIVE OIL, POTATO STARCH, SALT, VEGETABLE FIBRE, PARSLEY, DEXTROSE, ORANGE PEEL, LEMON PEEL, OREGANO, ROSEMARY, ANTIOXIDANT: E301 SODIUM ASCORBATE, PRESERVATIVE: E262(II) SODIUM DIACETATE. .
Allergens:	FISH, traces of MOLLUSCS, CRUSTACEANS AND SESAME
GMOs:	Absents

Product characteristics

Organoleptic characteristics:	Absence of unpleasant or pungent tastes and odours, flavours in accordance with the ingredients
Microbiological characteristics:	Listeria monocytogenes: Absent
Salmonella spp:	Absent
Escherichia coli	Absent

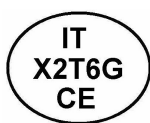
Average nutritional values per 100 g of product

energy kcal	168
energy kj	707
fats g	8,8
of which saturated fatty acids g	1,6
carbohydrates g	3,2
of which sugars g	1,3
fibre g	1,0
protein g	18,7
salt g	1,40

Use, storage and packaging

Use instructions:	STORE AT 0-4°C. CAN BE FROZEN. ONCE OPENED, CONSUME WITHIN 24 HOURS. TO REHEAT IN A FRYING PAN REMOVE THE TRAY AND ADD A DRIZZLE OF EVO OIL. TO REHEAT IN THE OVEN, PLACE THE PRODUCT IN AN OVENPROOF DISH AND SET THE OVEN ON VENTILATED AT 180° FOR 5-10 MINUTES. IF YOU USE THE MICROWAVE OVEN, DO NOT PIERCE OR REMOVE THE FILM. PUT THE TRAY AS IT IS FOR 1:00 MINUTE AT 750 WATTS. IN THIS CASE, THE FILM WILL SWELL AND PROTECT THE OVEN FROM ANY SPLASHES. BE CAREFUL WHEN REMOVING THE FOIL BECAUSE IT IS HOT. ADD EVO OIL AND PARSLEY TO TASTE. IT MAY CONTAIN BONES.
Packaging:	Transparent PP trays
Product net weight:	180 g
External tray dimension:	230 X 150 X 25 mm
Secondary packaging:	360x270x230 mm Master cardboard box containing 16 tray (2,88 kg).
Pallet:	Disposable wooden Euro pallet with 56 Masters per pallet, weight 161,28 kg, 896 total trays
Disposal instruction:	Tray and film made by PP 05, dispose in the plastic bin Check your municipality's regulations for waste disposal.
Shelf life:	30 days
Code:	M264
Bar code EAN13/GS1:	8056157020622
Preservation mode:	at 0-4°C degrees in the refrigerator
Transport mode:	Refrigerated transport at 0-4°C degrees

Production and distribution

CE authorisation number:	
Produced and distributed by:	NORDFISH SRL Via Gaudenzio Fantoli 28/11 20138 MILANO C.F. e P.IVA 02802820304