

FROZEN CUTTLEFISH INK SAUCE IN VACUUM SKIN TRAY CUTTLEFISH



Product and origin

Commercial name:	Cuttlefish
Scientific name:	Seppia officinalis
Processing:	Black cuttlefish cleaning, cutting and cooking
Origin:	France
Fishing method/Production method:	Trawl fishing
Fishing zone:	FAO 27.7 – 27.7.e.
Processing country:	Italy
Packaging country:	Italy

Composition and allergens

GMOs:	Absents
Ingredients:	WATER, CUTTLEFISH 40,0%, EXTRA VIRGIN OLIVE OIL, SHALLOT, RICE FLOUR, SALT, GARLIC PARSLEY.
Allergens:	MOLLUSCS, traces of FISH, CRUSTACEANS AND SESAME

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 for 100g of product

energy kcal	46
energy kj	193
fats g	1,6
of which saturated fatty acids	0,2
carbohydrates g	1,2
of which sugars g	0,2
fibre g	0,1
proteins g	6,7
salt g	1,03

Use, storage and packaging

Use instructions:	STORE AT -18°C. ONCE OPENED, STORE AT 0-4°C AND CONSUME WITHIN 24 HOURS. MAY CONTAIN BONES AND SAND. HEAT UP THE SAUCE UNTIL IT SIMMERS. DRAIN THE PASTA 2 MINUTES BEFORE IS COMPLETELY COOKED AND KEEP THE COOKING LIQUID IN A SAUCEPAN. ADD THE SAUCE TO THE PASTA AND FINISH ADDING THE COOKING LIQUID IF TOO DRY. TOSS AND ADD A DRIZZLE OF EVO OIL AND SOME CHOPPED FRESH PARSLEY
Packaging:	Black PP tray and PP film
Product net weight:	250 g
External tray dimensions:	230 X 145 X 30 mm
Secondary packaging:	400 X 600 X 150 mm Master cardboard box containing 24 tray (6 kg).
Pallet:	Disposable wooden Euro pallet with 40 Masters per pallet, height 165 cm weight 240 kg, 960 total trays
Disposal instruction:	Tray and film are made by PP-05, dispose in the plastic bin Check your municipality's regulations for waste disposal.
Shelf life:	365 days
Preservation mode:	at -18°C degrees in the refrigerator
Transport mode:	Refrigerated transport at -18°C degrees
Code:	M224
GTIN/EAN code:	8056157022954

Product and origin

Certification:	Halal - OIC/SMIIC 1: 2019 Second Edition 31-07-2019
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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