

FORZEN LANGOUSTINE SAUCE IN MAP T RAY



Product and origin

Processing:	Langoustines cleaning, mixing of ingredients and cooking. Packing in MAP. LANGOUSTINE
Commercial name:	Langoustine
Scientific name:	Nephros norvegicus
Processing:	Devenate cooked langoustine tails, with carapace
Origin:	Denmark
Fishing method:	Trawl nets
Fishing zone:	FAO 27.3.a (North-eastern Atlantic Ocean)
Processing county:	Italy
Packaging country:	Italy

Composition and allergens

GMOs:	Absents
Ingredients:	LANGOUSTINES 60,0%, TOMATO SAUCE (TOMATO, SALT), TOMATO CONCENTRATE (TOMATO, SALT) EXTRA VIRGIN OLIVE OIL, RICE FLOUR, PARSLEY, SALT, SHALLOT, GARLIC, BROWN SUGAR, CHILI PEPPER
Allergens:	CRUSTACENS, SULPHITES traces of MOLLUSCS, FISH, 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 per 100 g of product

energy kcal	82
energy kj	346
fats g	1,4
of which saturated fatty acids g	0,2
carbohydrates g	3,0
of which sugar g	1,8
fibre g	0,2
proteins g	14,2
salt g	1,00

Use, storage and packaging

Use instructions:	STORE AT -18°C. ONCE OPENED, STORE AT 0-4°C AND CONSUME WITHIN 24 HOURS. DON'T REFREEZE. 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 CONTAIN SHELLS.
Packaging:	Black PP-05 trays and film
Tray's net weight:	250 g
Tray's external dimensions:	230 X 145 X 30 mm
Secondary packaging:	400 X 600 X 150 mm master cardboard containing 24 trays, weight 7,92 kg
Pallet:	Disposable wooden euro pallet with 40 Master, 165 cm height, 960 trays and 316,8 kg total weight
Disposal instruction:	Tray and film made by PP-05, dispose in the plastic bin Check your municipality's regulations for waste disposal.
Shelf life:	365 days
Article code:	M035
GTIN/EAN code:	8056157022916
Preservation mode:	at -18°C degrees in freezer
Transport mode:	Refrigerated transport at -18°C degrees

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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