

SALMON (12pcs) AND SEA BASS (8pcs) URAMAKI IN MODIFIED ATMOSPHERE TRAY FROZEN



Product and origin

Processing:	Cooking rice and seasoning. Fish filleting. Stripes preparation. Hosomaki composition and MAP packaging. Freezing SALMON:
Commercial name:	Salmon
Scientific name:	Salmo salar
Origin:	Norway
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy
Breeding method:	Extensive in sea in areas where anisakis is not present
Type of feed:	Specifically extruded GMOs free, right from the larval stage. No use of fresh food potentially contaminated with anisakis. SEA BASS
Commercial name:	Sea bass
Scientific name:	Dicentrarchus labrax
Origin:	Greece
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy
Breeding method:	Extensive in sea in areas where anisakis is not present
Type of feed:	Specifically extruded GMOs free, right from the larval stage. No use of fresh food potentially contaminated with anisakis.

Composition and allergens

Ingredients:	COOKED RICE, SALMON 9%, SEA BASS 6%, AVOCADO PARMIGIANO REGGIANO D.O.P. MOUSSE (PARMIGIANO REGGIANO (MILK, SALT, RENNET), RICOTTA (WHEY, SALT, ACIDITY REGULATOR: LACTIC ACID), WATER, MELTING SALT: SODIUM CITRATE), RICE VINEGAR, SEAWEED, SUGAR, TREHALOSE, TOASTED SESAME SEEDS, SALT, SUNFLOWER OIL.
Allergens:	FISH, MILK DERIVATIVES, LACTOSE, SESAME
GMOs:	Absent

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	184
energy kj	777
fats g	5,2
of which saturated fatty acids g	1,7
carbohydrates g	27,6
of which sugars g	3,6
fibre g	0,8
proteins g	6,4
salt g	0,9

Use, storage and packaging

Use instructions:	STORE AT -18°C. ONCE OPENED, STORE AT 0-4°C AND CONSUME WITHIN 24 HOURS. DO NOT REFREEZE. MAY CONTAIN BONES. IT IS RECOMMENDED TO DEFROST THE DAY BEFORE THE CONSUMPTION IN THE FRIDGE AT -4°C.
Packaging:	Black PP trays
Tray net weight:	485 g
External box dimensions:	252 X 183 X 42 mm
Secondary packaging:	400 X 600 X 200 mm master cardboard box with 16 trays, weight 7,76 kg
Pallet:	Disposable wooden Euro pallet with 36 Master, height 160 cm, 576 trays for a total weight of 279,36 kg
Disposal instruction:	Tray and film made by 07 PET-PE in the plastic bin. Check the regulations of your municipality
Shelf life:	365 days
Article code:	M093
GTIN/EAN code:	8056157023388
Preservation mode:	at -18°C in the refrigerator
Transport mode:	Refrigerated transport at -18°C degrees

Product and origin

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

CE authorisation number:	 A circular CE mark with the text "IT", "X2T6G", and "CE" arranged vertically inside.
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