



MULLET BOTTARGA 70/110



DESCRIPTION

Ovary sac of salted and dried mullet

INGREDIENTS

MULLET EGGS (Mugil cephalus), sea salt

CATCH AREA / FISHING GEAR

CATEGORY: VARIABLE SEE LABEL

ALLERGENS

FISH (MULLET)

PACKAGING

Heat-sealed vacuum bag

ORGANOLEPTIC CHARACTERISTICS

Appearance: Compact and intact

Color: Burnished

Scent: Typical, intense fishy

Taste: intense fishy

STORAGE METHOD

Before opening, store between 0°C and 4°C.

After opening, store between 0°C and 4°C.

Consume within 20 days.

Vacuum packed: do not pierce the bag.

SEPARATE WASTE COLLECTION BAG: Plastic-0
07

OUTER CARTON: PAP 20

CONSULT YOUR TOWN HALL REQUIREMENTS.

NUTRITIONAL TABLE (Average values per 100g of product)

ENERGY KJ/Kcal	1372/328
FAT	19,1
Saturated Fatty Acids	9.54 g
Carbohydrates of which sugars	2.6 g 0.0g
PROTEINE	36.56g
SALE	5.45g

MICROBIOLOGICAL CHARACTERISTICS (Average limit reference values)

SALMONELLA SPP	Absent / 25g
LISTERIA MONOCYTOGENES	Absent / 25g

CHEMICAL/PHYSICAL CHARACTERISTICS. (Average values per 100g of product)

HISTAMINE	<100 mg/kg
MERCURY	< 0.5 mg/kg
CADMIUM	< 0.5 mg/kg
LEAD	< 0.5 mg/kg
Aw	0,85+/-0,04

LOGISTICAL INFORMATION

NET WEIGHT	70/110 g
GROSS WEIGHT	90 g
CARTON WEIGHT	1,500 Kg
PIECES PER CARTON	10
UNIT SIZE IN CM	Variabili
CARTON SIZE(Øxh) in cm	32.5x22.5x9.5
NUMBER OF CARTONS PER SHELF	12
NUMBER OF SHELVES PER PALLET	10
NUMBER OF CARTONS PER PALLET	120
NUMBER OF PIECES PER PALLET	1200
MATERIAL USED TO PROTECT PALLETS	Film
PALLET SIZE (L x P x H) in cm	120x80x120

METHOD AND INTENDED USE

Product ready to use or usable in other food preparations.

Intended for all categories of consumers, except those allergic to the substances highlighted in bold capital letters in the ingredients

ITEM NUMBER	CE IDENTIFICATION MARK	SHELF-LIFE	AUDIT	PRODUCT CODE (EAN)
MP 028	IT R3J90 CE	12 months since production date	Rev 07 of 15/12/2023	0000028029243