"Specialisti del VIVO"
LIVE SEAFOOD

IT
X1B5Y
CE

AMERICAN SCALLOP - GREEN LABEL WITH ADDED WATER

Placopecten magellanicus

"Specialisti del VIVO"

COMMERCIAL NAME
American Scallop with added water.

GENUS AND SPECIES
Placopecten magellanicus.

CATCH AREA
North-Western Atlantic Ocean, FAO 21.4.

CATCH METOD
Wild caught.

ALPHA-3 CODE
SCA.

FISHING GEAR
Dredge.

SIZE
10/20 pz/lbs - 22/44 pz/kg.

INGREDIENTS
Scallop pulp (70%), water (28%), acidity regulator (E331), salt, natural aroma, destrosium, antioxidant (E330).

MICROBIOLOGICAL CRITERIA
E.coli < 10 UFC/100 g.
Salmonella SPP absent in 25 g.
Listeria monocytogenes absent in 25 g.
Reg. CE 2073/2005, CE 1441/2007.

ALLERGENS
Molluscs and products made with **molluscs**.

EXPIRATION
10 days from the packaging date.

SHIPPING
Shipped refrigerated from 0° C to 2° C.

PACKAGING
6 trays of 1 kg.
Polystyrene box 47x30x24 cm.
4 trays of 1 kg.
Polystyrene box 47x30x24 cm.
4 trays of 0.5 kg.
Polystyrene box 47x30x18 cm.

FOOD SAFETY
The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007.
On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

CONSUME AFTER COOKING

NUTRITIONAL VALUES
Energy value 257,00 kJ.
Energy value 61 kCal.
Fat 0,5 g.
of which saturated 0,20 g.
Carbohydrates 1,00 g.
of which sugars 0,50 g.
Protein 12,60 g.
Salt 1,92 g.

UPDATED
REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC

UNAVAILABLE — REDUCED AVAILABILTY — GOOD AVAILABILTY — EXCELLENT AVAILABILTY

SDV S.r.l. Via dell'Industria, 8 - 47843 Misano Adriatico (RN) Italia . Tel.: +39.0541.697842 - Fax: +39.0541.609765 . info@specialistidelvivo.com