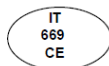


TECHNICAL SHEET

C.M. MARE S.r.l.
 Via f. Cilea, 11
 91026 - Mazara del Vallo (TP)
 Partita Iva: 02716930819
 Email: cmmaremazara@gmail.com
 Pec: cmmaresrl@pec.it
 IBAN: IT380 08952 81880 000000155257



PINK PRAWNS TARTARE
 (*Parapenaeus longirostris*)

The Mediterranean Pink Shrimp is a typical crustacean and one of the most widespread. It lives in muddy bottoms at important depths between 150 and 700 meters **even if it is more present** between 100 and 400 meters. It is fished with trawls especially by the sailors of Mazara del Vallo. Extremely appreciated by consumers as it is very versatile in the kitchen.

SPECIES CHARACTERISTICS:

A species with a rather short life cycle since the specimens do not exceed 4 years of life. It is a sedentary species that lives gathered in large groups composed of thousands of specimens. It also seems that as the depth increases, the size of the crayfish also increases, that is to say that as the animal grows it moves into deeper and deeper environments.

PRODUCT INFORMATION:

Trade Name

Scientific Name

FAO Code Alpha3

Physical State

Production Method

Fishing area

Fishing gear

Origin

Ingredients

Additives

Allergens

Product availability

Size / Caliber

Packaging typology

DPS

FROZEN PINK SHRIMP TARTARE

Parapenaeus longirostris

FROZEN

FISHED AT SEA

FAO Zone 37.1/2 - Mediterranean Sea

Trawls (OTB)

Italy

Pink shrimp, additives

Preservative: Sodium bisulphite E222; Antioxidants: Citric acid E330 and Sodium citrate E331; Stabilizer: Disodium diphosphate E450

Crustaceans and sulphites

Continuous

1Kg contenente 20 pezzi; 1 pz 80gr

Vacuumbag / Cardboard

INFORMATION FOR THE CONSUMER / CUSTOMER

Storage methods

Store at a temperature not exceeding -18°C. Defrost the product in the refrigerator at a temperature not exceeding +4 ° C and preferably consume within 24 hours of thawing. Do not refreeze the product.

Shelf life

18 months from the date of production (1° freezing).

Labelling

Compliant with EC Reg. no. 1169/2011 and other industry regulations.

Food security

THE PRODUCT CAN BE CONSUMED RAW AS IT HAS UNDERGONE A PROCESS OF LOWERING THE TEMPERATURE NOT EXCEEDING -20 ° C IN EVERY PART OF THE MASS OF THE PRODUCT FOR AT LEAST 24 HOURS.

* Complies with the requirements of EC Reg. N. 853/04, Annex III, section VIII, chapter 3, letter D, point 3°.

The product meets the Food Safety and Process Hygiene Criteria laid down for fish products by EC Reg. 2073/05 and EC Reg. 1333/08. The Company, in compliance with Reg. 853/2004 EC, implements a Periodic Self-Control and Sampling Plan and provides for the execution of accredited laboratory tests at laboratories authorized for this purpose as required by law.

FEATURES

Organoleptic:

Yellowish or pinkish color Smell of saltiness;
 Firm, compact and exquisite meats.

Delicate flavor.

Nutritional:

The meats of the pink shrimp have a high nutritional value. They are an excellent low-calorie food, with a good protein intake and a reduced fat content.

Nutritional values per 100 g of product*

Energy value	297 kJ / 71 kcal
Fats	0,6 g
of which saturated	0,1 g
Carbohydrates	1,3 g
of which sugars	0,00 g
Proteins	13,6 g
Sale	0,7 g

*The values are to be considered indicative as the nutritional characteristics may vary.