

MULLET BOTTARGA (VACUUM-PACKED BAFFE)

Mugil cephalus

COMMERCIAL NAME

Mullet Bottarga (Vacuum-packed "Baffe")

GENUS AND SPECIES

Mugil cephalus.

CATCH AREA

Central-Eastern Atlantic, FAO 34

CATCH METHOD

Wild caught.

ALPHA-3 CODE

MUF.

FISHING GEAR

Encircling and gathering nets.

SIZE

100 / 120 g.

INGREDIENTS

Mullet salted and seasoned roe (**Fish**), Salt.

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

Fish and products made with **fish**.

EXPIRATION

18 months from packaging date.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

"Baffe" individually vacuum packaged

UPDATED

REV. n°1 dated 15 / 05 / 2024

"Specialisti del VIVO"



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE915/2023, CE1441/2007.
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.

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

