

GAMBERO ROSSO

ARISTAEOMORPHA FOLIACEA



Gambero rosso (*Aristaeomorpha foliacea*), caught in Moroccan or Egyptian waters (FAO 34 Central-Eastern Atlantic and FAO 37 Mediterranean Sea) without the addition of any other ingredient, packed in cardboard box and packed in polystyrene box, both for food use.

MICROBIOLOGICAL CHARACTERISTICS

Mesophilic aerobes	< 10 cfu/g	Order 2/8/1991
Enterobacteria	< 10 cfu/g	Order 2/8/1991
Salmonella-Shigella	Absence/25g	Order 2/8/1991

NOMINAL CHARACTERISTICS

SIZE	UNITS/KG
Gambero Rosso - 0	50 - 60
Gambero Rosso - 1	60 - 70
Gambero Rosso - 2	70 - 90
Gambero Rosso - 3	90 - 120
Gambero Rosso - 4	120 - 150
Head off - 1	10 - 30
Head off - 2	30 - 60



Origin	Morocco, Egypt
Fishing Zone	FAO 34, FAO 37
Packaging	Cardboard, porexpan
Storage	IQF On-Board at -18°C
Availability	All year

ORGANOLEPTIC CHARACTERISTICS

Shape	Characteristic of the species of crustacean decapod.
Smell	Proper to seafood
Color	Intense red

GENETICALLY MODIFIED ORGANISMS

Allergens	Crustacean
Ingredient	100% Gambero Rosso
Additives	No GMO's

NUTRITIONAL CHARACTERISTICS (100GR)

Fat	4,2%
Saturates	1,1%
Carbohydrates	< 0,1%
Sugar	< 0,1%
Protein	16,8%
Salt	1,6%
Calories	168 Kcal