



PRODUCT TECHNICAL SPECIFICATIONS
FOOD PREPARATION WITH RICE,
CRUSTACEANS AND VEGETABLES
FROZEN PRODUCT

LA GAMBERI 4 PCS

REV.9 02/2023



1. Brief description of the product

Gamberi is a typical preparation of Japanese cuisine.
This dish is versatile, healthy and light.

The product must be regenerated:

if from the freezer in the microwave for 6 minutes at 400 watts

if from the refrigerator (after 12 hours) in the microwave for 1 min at 250 watts.

*see Bowl discovery attachment

2. General characteristics

Trading name	La Gamberi
Legal name	Food preparation based on rice, crustaceans and vegetables
Product code	BG5531
EAN13 CF	8056234891152
EAN13CT	8056234891275
Selling unit	La Gamberi - g 280 4 PCS/CT
Fixed net weight	280g
Primary shelf life	18 months
Shelf life remaining on delivery	9 months
Secondary shelf life	24 hours after thawing

3. Ingredients

Basmati rice (28%), sunflower oil, rice vinegar (distilled vinegar, rice vinegar, refined syrup, salt, water), cooked northern **prawns** (*Pandalus borealis*, water. Origin: Vietnam/China/Thailand/Indonesia/Brazil/ Ecuador/Bangladesh) (12%), Chickpeas (Chickpeas, water, salt) (8%), Avocado (avocado pulp, ascorbic acid, citric acid) (8%), Red cabbage (8%), Sugar, Salt.

(Ingredients listed with all optional information. The label on the product shows only the mandatory information).



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4. Organoleptic characteristics

Organoleptic characteristics	
Shape	Typical of the preparations of a second course
Taste	Typical of its components, with sweet notes
Color	Typical of its components, brilliant
Odor	Typical of fish
Consistency	Non-fibrous, soft and compact

5. Allergens

Allergens (Reg. CE 1169/2011 e s.m.i.)	Present		Absent
	As ingredient	As contaminant	
CEREALS containing gluten (wheat, rye, barley, oats, spelled, kamut or hybridised strains) and derived products		X	
CRUSTACEANS and derived products	X		
EGGS and derived products		X	
FISH and derived products		X	
PEANUTS and peanut-derived products			X
SOY and derived products		X	
MILK and derived products		X	
NUTS (almonds, hazelnuts, pistachios, walnuts, agachus, pecans, Brazil, Queensland) and derived products			X
CELERY and derived products			X
MUSTARD and derived products			X
SESAME SEEDS and derived products		X	
SULFUR DIOXIDE and sulphites		X	
LUPINS and derived products			X
MOLLUSCS and derived products		X	

Allergens present as ingredients	Shellfish.
Allergens present as contaminants	Cereals containing gluten, Eggs, Fish, Soy, Milk, Sesame seeds, sulfur dioxide and sulphites, Molluscs.
Allergens absent	Peanuts, Nuts, Celery, Mustard, Lupins.



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6. Nutritional information per 100 g of product

Energy	695 kJ	166 kcal
Fats	11,45 g	
Of which saturated	1,47 g	
Carbohtdrates	32,05 g	
Of which sugars	6,94 g	
Fibers	1,71 g	
Protein	3,77 g	
Salt	0,2 g	

7. Chemical-physical and microbiological characteristics

microbiological characteristics		
Parameter	Value	Reference
Total battery charge	$<10^5$ ufc/g	
Enterobacteriaceae	$\leq 10^2$ ufc/g	CeIRSA Guidelines 2017
Escherichia coli	≤ 10 ufc/g	CeIRSA Guidelines 2017
Staphylococci coag. pos.	$\leq 10^2$ ufc/g	CeIRSA Guidelines 2017
Bacillus cereus presumed	$\leq 10^2$ ufc/g	CeIRSA Guidelines 2017
Clostridium perfringens	≤ 10 ufc/g	CeIRSA Guidelines 2017
Salmonella spp.	Assente/25 g	Law 283/1962, art.5 of the Criminal Code art. 444
Listeria monocytogenes	Assente/25 g	EC Reg. 2073/2005 and subsequent amendments



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Chemical-physical characteristics

Pesticide residues	Reg. 396/05 e s.m.i.
Heavy metals	Reg. 1881/06 e s.m.i.
GMOs	Reg. 1829/03 e s.m.i.

8. Additional Informations

Method of conservation	Store in the freezer -18°C
Mode of transport	Means of transport refrigerated at -18°C
Mode of consumption	* see attached bowl discovery
Lot coding	Last digit of the current year followed by the Julian calendar

9. Packing and logistics informations

Primary packaging: Cardboard tray suitable for contact with food (La Bowl)

Secondary packaging: Cardboard box

Net weight per carton: 1.12 Kg (4x280g)

Cartons per pallet: 204

Net weight per pallet: 228.48 Kg

10. Legislative references

The Company works and operates in compliance with the Community Regulations contained in the Hygiene Package Reg.

852/2004 and 853/2004 and their related regulations on hygiene and control measures for food products. The company has adopted a risk analysis and critical point control system (HACCP), with the identification of the critical phases for safety and consumer protection.

The internal traceability system, according to Reg. 178/2002 and subsequent updates, guarantees the traceability of all the products marketed and the effectiveness of this system is verified at least annually.



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11. Corporate data

Company name	Yuzu srl
Registered office	Via Giusti 8, 47833 Morciano di Romagna (RN), Italy
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