

Product Specification Sheet Premium Frozen Octopus In Tray

1. General Information

Product name:	DEEP FROZEN GUTTED CLEAN WHOLE OCTOPUS IQF/IWP
Scientific name:	Common Octopus – <i>Octopus vulgaris</i>
Fishing method:	Wild Catch
Fishing Area:	FAO 34 East Center Atlantic Ocean
Fishing Gear:	FPO (pots, traps) and/or TRAWL
Ingredients:	Octopus, water, salt
Manufactured by:	EU Approved ES 12/023203/CA · ES 12/14983/CA – MOYSEAFOOD, S.A.
Best before date:	18 months from freezing date/batch (indicated on label)
Storage instructions:	Keep below -18°C/0°F. Do not refreeze once defrosted. Once defrosted keep refrigerated and consume within 48 hours. Must be fully cooked before consumption.
Allergens:	Contains MOLLUSCS and may contain traces of CRUSTACEANS

2. Technical Information and Nutrition Facts

Información Nutricional/Fatos nutricionais/Nutrition facts/Valeur Nutritive/Nährwert/Informazioni nutrizionali/Výživové hodnoty na /Wartósci odżywcze/Informazione Voedingswaarde per 100g/3,5Oz	
Valor energético/Energy/Valeur énergétique/Energiewert/Valore energetico/Energetická hodnota/Wartość energetyczna/Energie	380 kJ/ 91 kcal
Grasas/Gorduras totais/Total fat/Lipides/Fett/Grassi/Tuky/Tluszcz/Vetten	1,40 g
*De las cuales saturadas/Das quais são saturadas/Saturated fat/Saturés/Davon Gestätigtste fettsäuren/Di cui saturi /Z toho nasycené masné kyseliny/w tym tluszcz nasycone/Waarvan verzadigde	0,30 g
Hidratos de carbono/Total carbs/Glucides/Kohlenhydrate/Carboidrati/Sacharidy /Węglowodany/Koolhydraten	1,40 g
*De los cuales azúcares/Dos quais são açúcares/Sugars/Sucres/Davon Zucker/Zuccheri /Z Toho cukry/Cukry/Waarvan suikers	0 g
Proteinas/Protein/Proteines/Eiweiss/Proteine/Bilkoviny/Bialko/Eiwitten	17,90 g
Sal/Salt/Sel/Salz/Sale/Sól/Sól/Zout	0,36 g

Microbiological & Chemical Parameters

Enterobacteriaceae	Max 10 ³ ufc/g
Salmonella	Absence /25 g
Mesophilic Aerobic Bacteria	Max 10 ⁵ ufc/g
Listeria monocytogenes	Absence /25 g
Positive coagulase Staphylococcus	Max 10 ³ ufc/g
Metal Detection (Minimums)	Fe: 3.0 NonFe: 2.5 Inox: 3.5

Applicable Law

Real Decreto 135/2010	Regulation (CE) 2073/2005
Real Decreto 640/2006	Regulation (CE) 1441/2007
Regulation (CE) 852/2004	Regulation (CE) 1881/2006
Regulation (UE) 1169/2011	Regulation (UE) 1379/2013

3. Minimum Sales Unit: Box (Master Carton Box)*



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4. Commercial Presentation and Formats (Standard)

Reference	Weight(Kg)	Trays/Box	Weight/ Box	Box/ EU Pallet	Box/ US Palet	Box Dimensions (mm)	DimensionsEU Pallet (mm)	Dimensions US Pallet (mm)	Weight/ EU Pallet	Weight/ US Pallet
Nº 000 ESP	+ 6.0 Kg.	2	≈ 15 Kg.	70	84	505 x 330 x 165	1200x800x2130	1200x1000x2130	≈ 1000 Kg.	≈ 1200 Kg.
Nº 000	5.0 - 6.0 Kg.	3	≈ 16 Kg.	64	80	430 x 275 x 235	1200x800x2030	1200x1000x2030	≈ 1000 Kg.	≈ 1200 Kg.
Nº 00	4.0 - 5.0 Kg.	3	≈ 14 Kg.	64	80	430 x 275 x 235	1200x800x2030	1200x1000x2030	≈ 1000 Kg.	≈ 1100 Kg.
Nº 0	3.0 - 4.0 Kg.	4	≈ 14 Kg.	70	84	505 x 330 x 165	1200x800x2130	1200x1000x2130	≈ 1000 Kg.	≈ 1200 Kg.
Nº 1	2.0 - 3.0 Kg.	5/6	≈ 15 Kg.	70	84	505 x 330 x 165	1200x800x2130	1200x1000x2130	≈ 1000 Kg.	≈ 1200 Kg.
Nº 1X	2.0 - 3.0 Kg.	6	≈ 14 Kg.	64	80	430 x 275 x 235	1200x800x2030	1200x1000x2030	≈ 1000 Kg.	≈ 1200 Kg.
Nº 2	1.5 - 2.0 Kg.	8	≈ 15 Kg.	70	84	505 x 330 x 165	1200x800x2130	1200x1000x2130	≈ 1000 Kg.	≈ 1200 Kg.
Nº 2X	1.0 - 2.0 Kg.	10	≈ 14 Kg.	70	84	505 x 330 x 165	1200x800x2130	1200x1000x2130	≈ 900 Kg.	≈ 1000 Kg.
Nº 3	0.8 - 1.2 Kg.	12	≈ 13 Kg.	70	84	505 x 330 x 165	1200x800x2130	1200x1000x2130	≈ 900 Kg.	≈ 1000 Kg.
Nº 3X	0.5 - 1.0 Kg.	15	≈ 13 Kg.	70	84	505 x 330 x 165	1200x800x2130	1200x1000x2130	≈ 900 Kg.	≈ 1000 Kg.

5. Commercial Presentation

Gutted whole Octopus placed in sanitized individual trays and shrink-wrapped with food grade plastic*. Individually labeled and weighed by tray and by box (minimum sales unit). Product presented frozen and individually packed (IQF/IWP – Individual Quick Freezing/Individually Wrapped Pack).



6. Información Adicional

This product is a processed fish product, according to the definition in Article 2.1, o) of the EU Regulation 852/2004, our products are mainly intended for professionals of the HORECA channel. The technical specifications of the product packaging materials are available upon request. The results of random analytical microbiological and physicochemical product sampling will be available upon request. If you need a specific analysis for your order, please inform us well in advance. Batches of each reference product are composed of the same specie (*Octopus vulgaris*) that come or may come from different fishing areas and/or fishing gears, as stipulated in Article 35.5 of the EU Regulation 1379/2013. For more information on each specific batch contact us by calidad@moyseafood.com.

