



Product Specification Sheet Frozen Cooked Octopus Tentacles

1. General Information

Product name:	Frozen Cooked Octopus Tentacles
Scientific name:	Common Octopus – <i>Octopus vulgaris</i>
Brand:	MOYSEAFOOD, S.A.
Fishing method:	Wild Catch
Fishing Area:	FAO 34 – 1.31 East Center Atlantic Ocean
Fishing Gear:	FPO (pots, traps) and/or TRAWL
Ingredients:	Octopus
Manufactured by:	EU Approved ES 12/023203/CA · ES 12/014983/CA – MOYSEAFOOD, S.A.
Best before date:	18 months from freezing date/batch (indicated on label)
Storage instructions:	Keep below -18°C/0°F – Once defrosted keep between 0°C and 5°C and consume within 2 days. Do not refreeze once defrosted. Product ready for consumption.
Allergens:	Contains MOLLUSCS and CRUSTACEANS
GMO:	Products made from non-GMO raw materials

2. Technical Information and Nutrition Facts

Información Nutricional/Fatos nutricionais/Nutrition facts/Valeur nutritive/Nährwert/Informazioni nutrizionali/Výživové hodnoty na /Wartości odżywcze/Informazione Voedingswaarde per 100g/3,5Oz	
Valor energético/Energy/Valeur énergétique/Energiewert/Valore energetico/Energetická hodnota/Wartość energetyczna/Energie	287 kJ/69 kcal
Grasas/Gorduras totais/Total fat/Lipides/Fett/Grassi/Tuky/Tłuszcze/Vetten *De las cuales saturadas/Das quais são saturadas/Saturated fat/Saturés/Davon Gestätigste fettsäuren/Di cui saturi /Z toho nasycené masné kyseliny/w tym tłuszcze nasycone/Waarvan verzadigde	0,95 g Trazas-Traças Traces-Spüren Tracce-Alergeny Sporen-Stopy
Hidratos de carbono/Total carbs/Glucides/Kohlenhydrate/Carboidrati/Sacharidy /Węglowodany/Koolhydraten *De los cuales azúcares/Dos quais são açúcares/Sugars/Sucres/Davon Zucker/Zuccheri /Z Toho cukry/Cukry/Waarvan suikers	1,43 g 0 g
Proteínas/Protein/Proteines/Eiweiss/Proteine/Bilkoviny/Bialko/Eiwitten	13,39 g
Sal/Salt/Sel/Salz/Sale/Sól/Sól/Zout	0,063 g

Fuente: Base de Datos BEDCA. Source: Spanish Food Composition Database

Microbiological & Chemical Parameters	Reference 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

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3. Commercial Presentation and Formats (Standard)

Reference	GTIN Code Carton**	Cms/ Tentacle	Format	Weight	Trays/ Box	Weight/ Box	Box/ EU Pallet	Box/US Pallet	Box Dimensions (mm)	Weight EU Pallet	Weight US Pallet	Dimensions EU Pallet(mm)	Dimensions US Pallet(mm)
TENTACLES 300-400	1843522050007	40-51	Tray	Fixed (2 kg)	3	6 kg	88	120	324x 250x239	528 kg	720 kg	1250x760x2062	1200x1000x2062
TENTACLES 200-300	1843522050008	37-48	Tray	Fixed (1,5 kg)	4	6 kg	88	120	324x 250x239	528 kg	720 kg	1250x760x2062	1200x1000x2062
TENTACLES 150-200	1843522050004	30-45	Tray	Fixed (1,5 kg)	4	6 kg	88	120	324x 250x239	528 kg	720 kg	1250x760x2062	1200x1000x2062
TENTACLES 100-150	1843522050005	25-36	Tray	Fixed (1,5 kg)	4	6 kg	88	120	324x 250x239	528 kg	720 kg	1250x760x2062	1200x1000x2062
TENTACLES 70-120	1843522050011	25-32	Tray	Fixed (1,5 kg)	4	6 kg	88	120	324x 250x239	528 kg	720 kg	1250x760x2062	1200x1000x2062
TENTACLES 50-100	1843522050006	20-28	Tray	375 g	16	6 kg	88	120	324x250x239	528 kg	720 kg	1250x760x2062	1200x1000x2062
RETAIL 340 g	1843522050012	24-36	Tray	340 g	15	5 Kg	88	120	324x250x239	440 Kg	600 Kg	1250x760x2062	1200x1000x2062

4. Commercial Presentation

Cryogenized cooked Octopus placed in sanitized individual trays and thermosealed with food grade plastic*. Individually labelled and weighted by tray and by carton. Presented frozen and individually packed (IQF/IWP – Individual. Quick Freezing/Individually Wrapped Pack). **Minimum Sales Unit: Box (Master Carton Box)**



Caja (Master Carton)



50 - 100



Retail 340g



5. Additional Information

* This product is a processed fish product, according to the definition in Article 2.1, o) of the EU Regulation 853/2004, 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 visit contact us by calidad@moyseafood.com

** Carton Barcodes: GS1-128: IA(01)

