

Galician octopus (*octopus vulgaris*)

**RAW MATERIAL:**

From T1 to T6

CATCH SEASON:

Autumn-Winter

ORIGIN:

Spain

FREEZING METHOD:

Factory (1st freezing)



LABELLING

Salgado congelados (Pol.
Pocomaco Vía Ppal. D7 · 15190
· A Coruña)

Trade and scientific name.
Fishing method and catch
area.

Net weight and drained.
Ingredients.
Deep frozen product, keep
to -18° and not be refrozen.

Production date and best
before date: +18 months
after being frozen.

Internal batch on the
package.



www.salgadocongelados.com

PRODUCT SPECIFICATION

COMMERCIAL NAME	SIZE	GLAZE	PRESENT.	PACKING	PALLETIZING
Galician octopus	4/+	0%	Individual pieces or block. IWP	1x12 kg. (aprox.)	 8x9=72
	3/4				
	2/3				
	1,5/2				

NUTRITIONAL FACTS 100 g.

Energy value: 84 kcal. (353kj)

Proteins: 18 g.

Fat: 1,5 g.

Carbohydrates: 0,5 g.

IG 0

METHOD OF CATCH

Traditional (pots and traps) and trawler. Extractive fishing
FAO27 (NorthWest Atlantic)

ORGANOLEPTIC CHARACTERISTICS

· COLOUR:

Dark skin, natural, whitish inside.

· SMELL:

Fresh, without metal or rarefied flavorings.

· TASTE:

Fresh, natural.

· TEXTURE:

Compact and juicy after thawing. Total absence of parasites, sand, algae, oxidize or dry areas.

T octopus (*octopus vulgaris*)



RAW MATERIAL:

From T1 to T8

CATCH SEASON:

Autumn - Winter

ORIGIN:

Spain - Morocco

FREEZING METHOD:

Deep frozen tunnel/Factory



METHOD OF CATCH

Traditional (pots and traps) and trawler. Extractive fishing
FAO27/34 (NorthWest Atlantic/Central West Atlantic)

LABELLING

Salgado congelados (Pol.
Pocomaco Vía Ppal. D7 · 15190
· A Coruña)

Trade and scientific name.
Fishing method and catch
area.

Net weight and drained.
Ingredients.
Deep frozen product, keep
to -18º and not be refrozen.

Production date and best
before date: +18 months
after being frozen.

Internal batch on the
package.



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PRODUCT SPECIFICATION

COMMERCIAL NAME	SIZE	GLAZE	PRESENT.	PACKING	PALLETIZING
Octopus Tray T	6/+	4%	Individual plate. IWP	12 kg aprox.	 8x9=72
	5/6				
	4/5	5%			
	3/4				
	2/3				
	1,2/2	6%			
0,8/1,2					
0,8/1,5 (2 pzs)					
-/0,8 (4 pzs)					

NUTRITIONAL FACTS 100 g.

Energy value: 84 kcal. (353kj)

Proteins: 18 gr.

Fat: 1,5 gr.

Carbohydrates: 0,5 gr.

IG 0

ORGANOLEPTIC CHARACTERISTICS

· **COLOUR:**

Dark skin, natural, whitish inside.

· **SMELL:**

Fresh, without metal or rarefied flavorings.

· **TASTE:**

Fresh, natural.

· **TEXTURE:**

Compact and juicy after thawing. Total absence of parasites, sand, algae, oxidize or dry areas.

maya octopus (*octopus vulgaris*)

**RAW MATERIAL:**

From T3 to T8

CATCH SEASON:

Autumn - Winter

ORIGIN:

Mexico

FREEZING METHOD:

Factory



LABELLING

Salgado congelados (Pol.
Pocomaco Vía Ppal. D7 · 15190
· A Coruña)

Trade and scientific name.
Fishing method and catch
area.

Net weight and drained.
Ingredients.
Deep frozen product, keep
to -18° and not be refrozen.

Production date and best
before date: +18 months
after being frozen.

Internal batch on the
package.



www.salgadocongelados.com

PRODUCT SPECIFICATION

COMMERCIAL NAME	SIZE	GLAZE	PRESENT.	PACKING	PALLETIZING
Octopus Flower T3	2/3	6%	IQF	1x9kg aprox.	 8x9=72
Octopus Flower T4	1,5/+				
Octopus Flower T5	1,2/+				
Octopus Flower T6	0,8/+				
Octopus Flower T7	0,5/0,8				
Octopus Flower T8	0,3/0,5	0%	Block	2x10 kg	5x10=50
Block Octopus					

NUTRITIONAL FACTS 100 g.

Energy value: 84 kcal. (353kj)

Proteins: 18 g.

Fat: 1,5 g.

Carbohydrates: 0,5 g.

IG 0

METHOD OF CATCH

Crab Trap Fishery Traditional (pots and traps).
Extractive fishing · FAO31 (Central-West Atlantic)

ORGANOLEPTIC CHARACTERISTICS

· COLOUR:

Greyish

· SMELL:

Typical of octopus, fresh.

· TASTE:

Mild, nice texture on the palate

· TEXTURE:

Consistent, hard.

Total absence of parasites, sand and algae.