

<b>Product name</b>	<b>OCTOPUS FLOWER STYLE IQF T4</b>		
<b>Scientific name</b>	<i>Octopus vulgaris</i>		
<b>Production method</b>	Wild caught in Eastern Central Atlantic, FAO 34		
<b>Fishing gear</b>	Trawls / Pots and traps		
<b>Commercial category</b>	Deep frozen gutted octopus		
<b>Presentation</b>	Individual octopus in master bag per carton box.		
<b>Ingredients</b>	Octopus, water, salt, acidity regulator (E-330, E-331) and flavourings.		
<b>Cover (glazing %)</b>	4%		
<b>Weight range</b>	From 1,500 to 2,000 kg		
<b>Average weight</b>	1,750 kg		
<b>Storage conditions</b>	Keep at -18°C. Do not refreeze once defrosted.		
<b>Transport conditions</b>	Transport at temperature equal or less than -18°C		
<b>Recommendations for use</b>	Defrost into refrigerator. Once defrosted, use it as fresh octopus, clean it and cook completely. <u>Instructions:</u> Heat enough water to cover the whole octopus into a pot. Once the water starts boiling, immerse the octopus into the pot, and when the water returns to a full boil with the octopus inside, turn the heat to low and simmer for 25-30 minutes. Turn the heat off and leave the octopus inside the water for 25-30 minutes.		
<b>Target audience</b>	There are no specific limitations except for those allergic to <b>mollusks</b> . Halal product.		
<b>Allergens</b>	<b>Mollusks</b> (main ingredient). Due to the natural origin of the octopus it may contain <b>fish and crustaceans</b> .		
<b>GMO</b>	It does not contain or come from genetically modified organisms.		
<b>Best before date</b>	720 days after freezing date.		
<b>Identification lot</b>	Alphanumeric code.		
<b>Organoleptic parameters</b>	Deep-frozen raw product. Brownish-pinkish color. Typical fresh odor. Absence of foreign odors. Absence of foreign objects. Absence of at most one and a half or two half legs. Once cooked, it has typical flavor, absence of foreign odors and flavors.		
<b>Microbiological parameters</b>	Total Enterobacteriaceae		< 1 x 10 <sup>3</sup> ufc/g
	<i>Listeria monocytogenes</i> (ufc/25g)		Not detected /25 g
	<i>Salmonella</i> (ufc/25g)		Not detected /25 g
<b>Physico-chemical parameters (contaminants)</b>	Dioxine and PCB	Sum of dioxine (EQT/PCDD/F-OMS)	3,5 µg/g fresh weight
		Sum of dioxine and PCB similar to dioxine (EQT, PCDD/F-PCB-OMS)	6,5 µg/g fresh weight
		Sum of PCB28, PCB52, PCB101, PCB138, PCB153 y PCB180 (CIEM-6)	75 ng/g fresh weight
	Heavy metals (mg/kg)	Lead	0,3 mg/kg
		Cadmium	1 mg/kg
		Mercury	0,3 mg/kg
Melamine		2,5 mg/kg	
<b>Produced by</b>	Discefa, S.L.U. <span style="float: right;">Nº RGSEAA: ES 12.04016/C CE</span> Rúa Marconi, 5, 7, 9 y 11. Parcelas 131, 132 Pol. Ind. Espíritu Santo. 15650 Cambre, La Coruña		

<b>NUTRITIONAL FACTS</b>	
Average values per 100 g of product	
<b>Energetic Value</b>	<b>183 Kj /43 Kcal</b>
<b>Fats</b>	<b>0,2 g</b>
<b>Of which:</b>	
<b>Saturated</b>	<b>0 g</b>
<b>Carbohydrates</b>	<b>0,5 g</b>
<b>Of which:</b>	
<b>Sugars</b>	<b>0 g</b>
<b>Protein</b>	<b>10 g</b>
<b>Salt</b>	<b>1,9 g</b>

**LOGISTIC SPECIFICATIONS**

<b>PACKING</b>
<b>Packing:</b> Master bag
<b>Weight range:</b> From 1,500 to 2,000 kg
<b>Average weight per piece:</b> 1,750 kg
<b>PACKAGING</b>
<b>Packaging type:</b> Carton box
<b>Measures (length x width x height):</b> 49,3 * 34 * 20,1 cm
<b>Units per carton:</b> 7
<b>Average weight per carton:</b> 13 kg
<b>PALLETIZING</b>
<b>Pallet type:</b> European 80 * 120 cm
<b>Average pallet tare:</b> 23 kg
<b>Number of cartons per layer:</b> 5
<b>Number of layers:</b> 10
<b>Pallet height:</b> 2,187 m
<b>Pallet average weight:</b> 650 kg