

	TECHNICAL SPECIFICATIONS DEEP-FROZEN COOKED OCTOPUS TENTACLES L	Rev: 03 Date: 17.07.23
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Product name	DEEP-FROZEN COOKED OCTOPUS TENTACLES L		
Scientific name	Octopus vulgaris		
Production method	Wild caught in Eastern Central Atlantic, FAO 34		
Fishing gear	Pots and traps / trawls.		
Commercial category	Deep-frozen cooked octopus tentacles.		
Presentation	10 deep-frozen and glazed cooked octopus tentacles, packed in a black shrink-wrapped plastic tray.		
Ingredients	Cooked OCTOPUS, salt and antioxidant (E-301).		
Glazing (%)	10%		
Weight range per tentacle	From 0,110 to 0,170 kg.		
Weight (with glazing) per tray	1,500 kg.		
Net weight per tray	1,350 kg.		
Storage conditions	Store at -18°C until the best before date. Once thawed, do not refreeze and consume within 24 hours.		
Transport conditions	Transport at or below -18°C.		
Recommendations for use	Cooked product. Remove the legs to be used from the tray and defrost in the refrigerator under hygienic conditions. Once defrosted, cut into pieces and heat in the microwave at medium power for about 2 minutes. Once defrosted, consume within 24 hours and do not refreeze.		
Target audience	There are no specific limitations except for those allergic to mollusks . Halal product.		
Allergens	Mollusks (main ingredient). Due to the natural origin of the octopus it may contain fish and crustaceans .		
GMO	It does not contain or come from genetically modified organisms.		
Best before date	720 days after the date of preparation.		
Identification lot	Alphanumeric code.		
Organoleptic parameters	Typical appearance of cooked octopus in terms of consistency, texture, color, odor and flavor. Absence of foreign objects.		
Microbiological parameters	Total Enterobacteriaceae		< 1 x 10 ³ ufc/g
	Staphylococcus coagulase positive		< 100 cfu/g
	E. coli		< 1 nmp/g
	Listeria monocytogenes (ufc/25g)		Not detected /25 g
	Salmonella (ufc/25g)		Not detected /25 g
Physico-chemical parameters (contaminants)	Dioxine and PCB	Sum of dioxine (EQT/PCDD/F-OMS)	3,5 pg/g fresh weight
		Sum of dioxine and PCB similar to dioxine (EQT, PCDD/F-PCB-OMS)	6,5 pg/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
Produced by	Discefa, S.L.U. Nº RGSEAA: ES 12.04016/C CE Rúa Marconi, 5, 7, 9 y 11. Parcelas 131, 132 Pol. Ind. Espíritu Santo. 15650 Cambre, La Coruña		

NUTRITIONAL FACTS	
Average values per 100 g of product	
Energetic Value	366 Kj / 86 Kcal
Fats	0,9 g
Of which:	
Saturated	0,5 g
Carbohydrates	0 g
Of which:	
Sugars	0 g
Protein	19 g
Salt	0,96 g

LOGISTIC SPECIFICATIONS

PACKING
Packing: Shrink-wrapped plastic tray.
Measurements (length x width x height): 37,0 * 27,5 * 4,76 cm
Tray weight: 0,090 kg
Weight (with glazing) per tray: 1,500 kg
Net weight per tray: 1,350 kg
PACKAGING
Packaging type: Carton box
Measures (length x width x height): 40 * 28 * 20 cm
Units per carton: 3
Weight (with glazing) per box: 4,50 kg
Net weight per box: 4,05 kg
Destare packing: 0,730 kg
PALLETIZING
Pallet type: European 80 * 120 cm
Average pallet tare: 23 kg
Number of cartons per layer: 8
Number of layers: 10
Pallet height: 2,150 m
Net weight range: 324 kg