

	TECHNICAL SPECIFICATIONS OCTOPUS FLOWER STYLE IQF T3	Rev: 07 Date: 03.07.23
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Product name	OCTOPUS FLOWER STYLE IQF T3		
Scientific name	<i>Octopus vulgaris</i>		
Production method	<i>Wild caught in Eastern Central Atlantic, FAO 34</i>		
Fishing gear	<i>Trawls / Pots and traps</i>		
Commercial category	<i>Deep frozen gutted octopus</i>		
Presentation	Individual octopus in master bag per carton box.		
Ingredients	Octopus, water, salt, acidity regulator (E-330, E-331) and flavourings.		
Cover (glazing %)	4%		
Weight range	From 2,000 to 3,000 kg		
Average weight	2,500 kg		
Storage conditions	Keep at -18°C. Do not refreeze once defrosted.		
Transport conditions	Transport at temperature equal or less than -18°C		
Recommendations for use	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.		
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 freezing date.		
Identification lot	Alphanumeric code.		
Organoleptic parameters	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.		
Microbiological parameters	Total Enterobacteriaceae		< 1 x 10 ³ ufc/g
	<i>Listeria monocytogenes</i> (ufc/25g)		Not detected /25 g
	<i>Salmonella</i> (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. Espírito Santo. 15650 Cambre, La Coruña		

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

LOGISTIC SPECIFICATIONS

PACKING
Packing: Master bag
Weight range: From 2,000 to 3,000 kg
Average weight per piece: 2,500 kg
PACKAGING
Packaging type: Carton box
Measures (length x width x height): 49,3 * 34 * 20,1 cm
Units per carton: 6
Average weight per carton: 15 kg
PALLETIZING
Pallet type: European 80 * 120 cm
Average pallet tare: 23 kg
Number of cartons per layer: 5
Number of layers: 10
Pallet height: 2,187 m
Pallet average weight: 750 kg