










Productspecification: Whole Cleaned Octopus – flower shape

Product	
Name	Octopus
Scientific name	Octopus vulgaris Octopus cyaneus Octopus cyanea
Article number	OP.300.215.XXX
Origin	Caught in the Pacific, Western Central (FAO 71)
Catching method	Hooks and lines
Processed in	Indonesia
Packed in	Indonesia
	
Description of product	
Physical	<input type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input type="checkbox"/> Head on <input type="checkbox"/> Headless <input checked="" type="checkbox"/> Quick frozen <input type="checkbox"/> Cooked <input type="checkbox"/> Shell on <input type="checkbox"/> Peeled <input checked="" type="checkbox"/> Whole cleaned <input type="checkbox"/> Pinbone out <input type="checkbox"/> Tail on <input type="checkbox"/> Tail off <input type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeveined <input type="checkbox"/> With added water <input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input type="checkbox"/> Deveined <input checked="" type="checkbox"/> Other: Flower shape
Frozen	Single      Technology   IQF
Colour	Grey/White
Texture	Firm      Odour   Neutral Taste   Neutral
Size	300-500 / 500-1000g / 1000-2000g / 2000-3000g / 3000-UPg Size after glaze
Coating	Water (Protective glaze)      10 % <i>Percentage of protective ice layer can fluctuate due to the nature of the production process. If customer orders products with protective glaze &lt;10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>
Declaration	
Ingredients	95% Octopus ( <b>molluscs</b> ), water, salt. Ingredients refer to the net weight (without glaze)
Allergens	Molluscs
Intended use	
Heat this product well before consumption.	
Nutrition value / 100g	
Energy	155 kJ / 37 kcal
Fat	0,5 g
-of which saturates	0,1 g
Carbohydrate	< 0,5 g
-of which sugars	< 0,5 g
Protein	8,0 g
Salt	1,5 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.

Packaging	
Content	15 kg
Net weight	13,5 kg
Sales volume / carton	1 x 15 kg/carton
<p>This frozen fishery product is produced in a wet environment and contains a protective ice layer. The net weight of the product as declared on the label must be measured directly after removing the protective ice layer on a still completely frozen product. To determine the net weight, a minimal of 5 random taken samples should be tested and the <a href="#">WELMEC</a> method must be applied. In case you have any questions, please feel free to contact our office for more information.</p>	
Type	<b>Primair packaging</b>
Construction	Innerbag
Dimension in mm	Plastic
Weight empty package	-
	<b>Secundair packaging</b>
	Carton
	Carton
	-
	Ca. 40 gram
	Ca. 440 gram
Brand	<input type="checkbox"/> Seacon <input type="checkbox"/> Blue planet <input type="checkbox"/> Sealight <input type="checkbox"/> Sushi <input checked="" type="checkbox"/> Blanco / Private
	   
Storage & shelf life	
Fridge	Max 7°C
Freezer	* -6°C
	** -12°C
	*** -18°C
Delivery temperature	*** -18°C
Shelf life	24 months after production date
Comment	Do not refreeze once defrosted
	1 day
	1 week
	1 month
	See best before date on packaging
Sustainability	
	<input type="checkbox"/> MSC <input type="checkbox"/> ASC
	 
Quality standards	
<p>Product is not genetically modified</p> <p>Product is free of strange materials (or metal)</p> <p>Product has not been irradiated</p> <p>Product is fully traceable</p> <p>Level of histamine, heavy metals and residues of other substances which could contaminate the product must comply with EU regulations.</p> <p>All used packing materials are suitable for food and meet relevant European direct food</p>	

contact directives, as specified in internal document D14 Declaration of compliance for food contact products. Packaging material complies with EC regulations No. 1935/2004, 2023/2006 and 10/2011

### Microbiological standards

Parameters	Target (m)	Critical (M)	Unit
Total plate count	< 500.000	1.000.000	Cfu/g
Enterobacteriaceae	< 1.000	10.000	Cfu/g
Coliforms	< 1.000	10.000	Cfu/g
Staphylococcus aureus	< 500	10.000	Cfu/g
Escherichia coli	< 10	100	Cfu/g
Listeria monocytogenes	Absent in 25g	100	Cfu/g
Salmonella	Absent in 25g	Absent in 25g	Cfu/g
Vibrio cholera	Absent in 25g	Absent in 25g	Cfu/g

All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery, as listed on the back of every invoice, mentioned on our website and filed at the Dutch Chamber of Commerce under no. 96/005. With regard to inspection of the goods, we refer to article 10 of these conditions and the following passage.

In accordance with Article 10 of the terms of delivery, the buyer must inspect the goods as soon as possible after delivery to check if there are any abnormalities or defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, Seafood Connection B.V. can no longer be held liable for defects and/or deviations.

Since raw (unprocessed, fresh or frozen) fish still have to undergo a preparation or heating step, there are no legal microbiological standards for these products, as mentioned in EU Regulation (No 2073/2005) of the European Commission. The microbiological values listed in the product specification only serve as indicators of the quality and cannot be used as a legal basis for rejection of the delivered products.

In case of deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples. Value m represents the level which could be reached under optimum conditions for this product.

In case a sample will be taken for analysis by authorized authorities, the goods have to remain in the original packaging and the outcome of the analysis has to be awaited.

### Pictures





**Subscription**

	<b>FOR SELLER</b>	<b>FOR BUYER</b>
Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Sjoerine de Graaf	
Position	Supply Chain	
Date	<b>14-12-2020</b>	
Signature	<b>Seafood Connection B.V.</b> Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)027 087007	



## Product description

**Commercial denomination:** Cleaned octopus Flower Style  
**Brand:** TS  
**Country of origin:** Indonesia  
**Scientific name:** Octopus Cyanea

**Specifications:** raw, cleaned, flower shape, 90% net weight  
**Ingredients:** octopus 99%, salt 1%  
**Allergens:** Molluscs  
**Production method:** Caught in salt water, FAO 71  
**Size:** 3/500 – 5/1000 – 1/2000 – 2/3000 – 3/up

## Packing

**Master Cartons:** Carton of 15 kg  
**Inner packing:** Boxes of 1 x 15 Kg  
**Dimensions:** 59.8x 39.8 x 20  
**Details on packing:** brand “xxx”, product name, scientific name, country of origin, production method and/or catching area (FAO), EU factory approval number, contents/weight, ingredients, additives, size, importer, freezing/production date, best before date, storage instructions, lot number, bar code

## Temperature and shelf life

**Delivery temperature:** -18°C (0°F) or colder  
**Storage temperature:** -18°C (0°F)  
**Shelf life:** 24 months from production date

## Nutritional values (per 100g)

kJ	247
kcal	59
Protein (g)	13
Carbohydrates (g)	0
Total Fat (g)	0,6
Of which saturates	0,2
Sugar (g)	0
Sodium (mg)	0,37

## Microbiological data

	Target	Tolerance
Total aerobic psychotrophic plate count	< 100.000 / g	1.000.000 / g
E.Coli	< 10 / g	100 / g
Salmonella	absent in 25g	absent in 25g
Staphylococcus aureus	< 100 / g	1.000 / g
Listeria monocyt.	absent in 25g	absent in 0,01g

## Chemical data

Chemical parameters in accordance with EU regulations

**Frozen Whole Cleaned  
Octopus - Flower style**