

STEAMED OCTOPUS SLICES IN VACUUM SKIN TRAY



Product and origin

Commercial name:	Octopus
Scientific name:	Octopus vulgaris
Processing:	Cleaning and steaming the octopus, cutting into slices and packaged in vacuum skin
Origin:	FAO 34-1.31-1.32 - Central Eastern Atlantic Ocean
Fishing method:	Naxes and traps
Processing country:	Italy
Packaging country:	Italy

Composition and allergens

Ingredients:	Octopus 100%.
Allergens:	MOLLUSCS, traces of FISH, CRUSTACEANS AND SESAME
GMOs:	Absents

Product characteristics

Organoleptic characteristics:	Absence of unpleasant or pungent tastes and odours, flavours in accordance with the ingredients
Microbiological characteristics:	Listeria monocytogenes: Absent
Salmonella spp:	Absent
Escherichia coli	Absent

Average nutritional values per 100 g of product

energy kcal	78
energy kj	329
fats g	1,0
of which saturated fatty acids g	0,2
carbohydrates g	2,2
of which sugars g	0,0
fibre g	0,0
protein g	14,9
salt g	0,58

Use, storage and packaging

Use instructions:	STORE AT 0-4°C. CAN BE FROZEN. ONCE OPENED, CONSUME WITHIN 24 HOURS. TO REHEAT IN A FRYING PAN REMOVE THE TRAY AND ADD A DRIZZLE OF EVO OIL. TO REHEAT IN THE OVEN, PLACE THE PRODUCT IN AN OVENPROOF DISH AND SET THE OVEN ON VENTILATED AT 180° FOR 5-10 MINUTES. IF YOU USE THE MICROWAVE OVEN, DO NOT PIERCE OR REMOVE THE FILM. PUT THE TRAY AS IT IS FOR 1:00 MINUTE AT 750 WATTS. IN THIS CASE, THE FILM WILL SWELL AND PROTECT THE OVEN FROM ANY SPLASHES. BE CAREFUL WHEN REMOVING THE FOIL BECAUSE IT IS HOT. ADD EVO OIL AND PARSLEY TO TASTE. MAY CONTAIN BONES
Packaging:	Transparent PP trays
Product net weight:	200 g
External tray dimension:	230 X 150 X 25 mm
Secondary packaging:	600X400X200 mm Master cardboard box containing 48 tray (9,6 kg).
Pallet:	Disposable wooden Euro pallet with 32 Masters per pallet, weight 307,02 kg, 1.536 total trays
Disposal instruction:	Tray and film made by PP 05, dispose in the plastic bin Check your municipality's regulations for waste disposal.
Shelf life:	30 days
Code:	M062
Bar code EAN13/GS1:	8056157022268
Preservation mode:	at 0-4°C degrees in the refrigerator
Transport mode:	Refrigerated transport at 0-4°C degrees

Production and distribution

CE authorisation number:	
Produced and distributed by:	NORDFISH SRL Via Gaudenzio Fantoli 28/11 20138 MILANO C.F. e P.IVA 02802820304