

# OCTOPUS CARPACCIO

*Octopus vulgaris*

## COMMERCIAL NAME

Octopus Carpaccio.

**GENUS AND SPECIES** Octopus vulgaris.

## CATCH AREA

Eastern Mediterranean Sea, Aegean Sea, FAO 37.3.1.  
Central-Eastern Atlantic Sea, FAO 34.

## CATCH METOD

Wild caught.

## ALPHA-3 CODE

OCC.

## FISHING GEAR

Pots and traps (FPO).

## DESCRIPTION

Steamed octopus sliced and spread with interleaf, without preservatives and without additives.

## INGREDIENTS

Octopus (*Octopus vulgaris*), salt and vinegar.

## NUTRITIONAL VALUES (PER 100 G OF PRODUCT)

Energy value: 485 kJ/114 kcal.

Fat: 0,8 g of which saturated 0,4 g.

Carbohydrates: 6,3 g of which sugars < 0,1 g.

Fibers: 0.

Protein: 20,5 g.

Salt: 1,27 g.

## CHEMICAL CRITERIA

Cadmium  $\leq$  0,50 mg/kg.

Mercury  $\leq$  0,50 mg/kg.

Lead  $\leq$  0,50 mg/kg.

Except for abdominal muscle.

Reg. UE 915/2023, CE 420/2011, UE 488/2014.

## MICROBIOLOGICAL CRITERIA

Salmonella SPP. absent in 25 g.

Listeria monocytogenes absent in 25 g.

Reg. CE 2073/2005, CE 1441/2007.

## ALLERGENS

**Molluscs** and products made with **molluscs**.

## EXPIRATION

45 days from the packaging date.

Store in the refrigerator at a temperature of 1° C - 5° C

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## FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007.

On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

## SHIPPING

Shipped refrigerated from 0° C to 4° C

## PACKAGING

Polystyrene box 35x25x12h cm  
containing 6 pieces of 100 g.

## UPDATED

REV. n°1 dated 25 / 05 / 2023

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## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

