









Productspecification: Sealight Blue - Whole cleaned Octopus

| | | | | | |
|---------------------|---|--|-------------------------------------|---|--|
| | | Product | | | |
| Name | Whole cleaned Octopus | | |  | |
| Scientific name | Octopus membranaceus | | | | |
| Article number | OP.106.610.XXX | | | | |
| Origin | Wild caught in the Central Western Pacific (FAO 71) | | | | |
| Catching method | Trawls | | | | |
| Processed in | Vietnam | | | | |
| Packed in | Vietnam | | | | |
| | | Description of product | | | |
| Physical | Filleted | Raw | Head on | Headless | |
| | <input checked="" type="checkbox"/> Quick frozen | <input type="checkbox"/> Cooked | <input type="checkbox"/> Shell on | <input type="checkbox"/> Peeled <input type="checkbox"/> | |
| | Whole cleanded | <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: Whole cleaned, glazed, single skin | |
| Frozen | Single | | Technology | IQF | |
| Colour | White, grey | | Odour | Neutral | |
| Texture | Firm | | Taste | Neutral | |
| Size | 10-20, 20-40, 40-60, 60up piece/kg | | | | |
| Coating | Water (Protective glaze) 20 % (+/- 10 %) | | | | |
| | | Declaration | | | |
| Ingredients | 95% Octopus (Molluscs), water, salt, acidity regulator E330, E331. Ingredients refer to the net weight (without glaze). | | | | |
| Allergens | Molluscs | | | | |
| | | Intended use | | | |
| | | Heat this product well before consumption. | | | |
| | | Nutrition value / 100g | | | |
| Energy | 37 kcal / 155 kJ | | | | |
| Fat | 0,5 g | | | | |
| -of which saturates | 0,1 g | | | | |
| Carbohydrate | <0,5 g | | | | |
| -of which sugars | <0,5 g | | | | |
| Protein | 8 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 | 10 x 1 kg =10 kg | For verification of the net (drained) weight we refer to the WELMEC method. |
| Net weight | 10 x 800 g = 8 kg (+/- 10 %) | |
| Sales volume / carton | 10 kg/ctn | |
| Type | Primair packaging Plain bag+rider | Secundair packaging Carton |
| Construction | Plastic | Carton |
| Dimension in mm | - | 390 x 285 x 210 mm |
| Weight empty package | 20 gram | 440 gram |
| Brand | <div><input type="checkbox"/> Seacon</div> <div><input type="checkbox"/> Blue planet</div> <div><input checked="" type="checkbox"/> Sealight</div> <div><input type="checkbox"/> Sushi</div> <div><input type="checkbox"/> Blanco / Private</div> <div></div> <div></div> <div></div> <div></div> | |
| Storage & shelf life | | |
| Fridge | Max 7°C | 1 day |
| Freezer | * -6°C | 1 week |
| | ** -12°C | 1 month |
| | *** -18°C | See best before date on packaging |
| Delivery temperature | *** -18°C | |
| Shelf life | 24 months after production date | |
| Comment | Do not refreeze once defrosted | |
| Sustainability | | |
| | <div><input type="checkbox"/> MSC</div> <div><input type="checkbox"/> ASC</div> <div><input type="checkbox"/> BAP</div> <div></div> <div></div> <div></div> | |
| 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>Leve 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 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</p> | |

| 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.

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



