

	Frozen Octopus in Tray 10% glaze Variable Weight	
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1. TRADE DATA

- ✓ *Product name / trade name:* Frozen octopus in tray.
- ✓ *Scientific name of the specie:* Octopus Vulgaris. Cod. FAO: OCC
- ✓ *Brand:* please see appendix with customer specifications
- ✓ *Description:*
 Octopus vulgaris whole gutted frozen.
 Deep-frozen product.
 Individually frozen.
 Ingredients: octopus, water, salt and acidity corrector E-331.
 It doesn't contain OGM. Allergens and intolerances: Mollusks (**octopus**)
- ✓ *Expected use of the product:* Defrost and cook (general population).
- ✓ *Sorting:*
 The octopus is classified according to its *net weight*:
 - Octopus in tray 0.8-1.2: gross weight between 800 and 1200 gr.
 - Octopus in tray 1-2: gross weight between 1000 and 2000 gr.
 - Octopus in tray 2-3: gross weight between 2000 and 3000 gr.
 - Octopus in tray 3-4: gross weight between 3000 and 4000 gr.
 - Octopus in tray 4-6: gross weight between 4000 and 6000 gr.
 - Octopus in tray 6+: gross weight up 6000 gr.

2. LOGISTICS

2.1. Packaging

Size	Features	Weight	Lenght	Width	Height
0.8-1.2	PLASTIC TRAY Nº 53/4 (400): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 400 microns thick +/- 7%. Shrink film suitable for food uses	29,5 gr. ±7%.	280 mm. ±1 mm	190 mm. ±1 mm	30 mm. ±1 mm
	PLASTIC TRAY Nº 54 (250): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 250 microns thick +/- 7%. Shrink film suitable for food uses	24 gr. ±7%.	290 mm. ±1 mm	235 mm. ±1 mm	36 mm. ±1 mm
1-2	PLASTIC TRAY Nº 53/4 (400): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 400 microns thick +/- 7%. Shrink film suitable for food uses	29,5 gr. ±7%.	280 mm. ±1 mm	190 mm. ±1 mm	30 mm. ±1 mm
2-3	PLASTIC TRAY Nº 54 (250): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 250 microns thick +/- 7%. Shrink film suitable for food uses	24 gr. ±7%.	290 mm. ±1 mm	235 mm. ±1 mm	36 mm. ±1 mm

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	PLASTIC TRAY Nº 54/2 (400): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 400 microns thick +/- 7%. Shrink film suitable for food uses	38,8 gr. ±7%.	290 mm. ±1 mm	235 mm. ±1 mm	47 mm. ±1 mm
3-4	PLASTIC TRAY Nº 96 H30 (250): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 2500 microns thick +/- 7%. Shrink film suitable for food uses	48,1 gr. ±7%.	460 mm. ±1 mm	285 mm. ±1 mm	30 mm. ±1 mm
4-6	PLASTIC TRAY Nº 96 H40 (250): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 250 microns thick +/- 7%. Shrink film suitable for food uses	48,1 gr. ±7%.	460 mm. ±1 mm	285 mm. ±1 mm	40 mm. ±1 mm
	PLASTIC TRAY Nº 96 H50 (250): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 250 microns thick +/- 7%. Shrink film suitable for food uses	45,8 gr. ±7%.	460 mm. ±1 mm	285 mm. ±1 mm	50 mm. ±1 mm
6+	PLASTIC TRAY Nº 96 H75 (480): Thermoformed plastic tray, made of transparent polyethylene terephthalate film (PET) than 480 microns thick +/- 7%. Shrink film suitable for food uses	87,7 gr. ±7%.	460 mm. ±1 mm	285 mm. ±1 mm	75 mm. ±1 mm

⇒ Each tray is covered with shrink film suitable for food uses.

2.2. Packing

Size	Features	Weight	Length	Width	Height	Product number units	Net Weight Box
0.8-1.2	Corrugated cardboard box	474.68 gr. ± 6%	475 mm.	296 mm.	208 mm.	8/9	10 kg. approx
1-2	Corrugated cardboard box	474.68 gr. ± 6%	475 mm.	296 mm.	208 mm.	6/7	10.5 kg. approx
2-3	Corrugated cardboard box	474.68 gr. ± 6%	475 mm.	296 mm.	208 mm.	5/6	11.5 kg. approx
3-4	Corrugated cardboard box	474.68 gr. ± 6%	475 mm.	296 mm.	208 mm.	3	10.5 kg. approx
4-6	Corrugated cardboard box	474.68 gr. ± 6%	475 mm.	296 mm.	208 mm.	3	13 kg. approx
6+	Corrugated cardboard box	474.68 gr. ± 6%	475 mm.	296 mm.	208 mm.	2	13 kg. approx

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2.3. Pallet

Size	Length	Width	Height	Boxes per layer	Layers per pallet	Total boxes	Net Weight pallet
0.8-1.2	1200 mm.	800 mm.	2,02 m.	6	9	54	540 kg. Approx.
1-2	1200 mm.	800 mm.	2,02 m.	6	9	54	567 kg. Approx.
2-3	1200 mm.	800 mm.	2,02 m.	6	9	54	621 kg. Approx.
3-4	1200 mm.	800 mm.	1,81 m.	6	8	54	567 kg. Approx.
4-6	1200 mm.	800 mm.	1,81 m.	6	8	54	702 kg. Approx.
6+	1200 mm.	800 mm.	1,60 m.	6	7	54	702 kg. Approx.

3. LABELLING DATA

3.1. Data included in the product label/film.

- ✓ Trade name, scientific name and FAO code.
- ✓ Manufacturer Identification.
FRIGORÍFICOS DE CAMARIÑAS, S.L.
Campo de San Jorge, S/N. 15123 Camariñas (A Coruña) SPAIN
Tel.: (34)981737238 / 981730405. Fax: (34)981736133
E-mail: info@canosa.es Web: www.canosa.es
Approval number.: ES 12.07648/C CE
- ✓ Presentation:
Octopus vulgaris whole gutted frozen. Deep-frozen product.
- ✓ Batch.
Consists in a number with five digits. The first refers to the day of the week (Sunday 1, Monday 2 and so on), the next two digits correspond to the week of the year and the last two correspond to the year of production.
- ✓ Lifetime provided.
The lifetime of the product is 18 months from the date of filling (540 days).
The best before date is printed on the product label
- ✓ Conditions of conservation.
Storage at -18°C.
Do not refreeze after defrozen.
Conservation: * 1 week, ** 1 month, *** 18 months (up to expiry date indicated on the packaging).
- ✓ Origin.
The product may come from a variety of fishing grounds
The origin of the product specified on the label in your area FAO.

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The main ones with their fishing gear are:

- Morocco. FAO Area 34 = Fishing gear: Hooks and trawls
- Morocco. FAO Area 37.1 = Fishing gear: Hooks and trawls
- Algarve. FAO Area 27 – IX a = Fishing gear: Pots
- Galicia. FAO Area 27- VIII c = Fishing gear: Pots
- ✓ Method of production: Extractive fishing.
- ✓ Net Weight and Drained Weight: Net Weight and Drained Weight of the product.
- ✓ Size: Size of the product.
- ✓ Barcode: *please see sheet F-7.5.3 Ficha de etiquetaje / Appendix.*
- ✓ Nutritional characteristics: Please see 3.2
- ✓ Ingredients: OCTOPUS, water, salt and acidity corrector E-331.

3.1.1. Label design and customer specifications.

The design of each label depends on the customer specification. Please see sheet **F-7.5.3 Ficha de etiquetaje / Appendix.**

3.2. Nutritional characteristics

Nutritional value per 100 grams of drained product	
Energy value	146 Kjul. / 35 Kcal.
Fat	<0.5 g.
of which	
- saturated	0,22 g.
Total Carbohydrates	<0.5 g.
Of which	
- Sugars	<0.5 g
Protein	7,93 g.
Salt	1,34 g.

3.3. Organoleptic characteristics.

- ✓ Skin: Bright and alive pigmentation, watery mucus.
- ✓ Odor / Smell: Sea
- ✓ Temperature: ≤ -15°C

3.4. Physicochemical characteristics.

Determination	Tolerance
Dioxins (PCDD) and Furans (PCDF)	Máx. 3.5 pgEQT
Dioxins and PCB	Máx. 6.5 pg/g.
Lead content	Máx. 0.30 mg/kg.
Cadmium content	Máx. 1.0 mg/kg.
Mercury content	Máx. 0.5 mg/kg.
Arsenic	Máx. 5.0 mg/kg.
Total Nitrosamines: (NDMA and NDME)	Máx. 0.003 mg/kg.

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3.5. **Microbiological characteristics.**

Determination	Tolerance
Counting of viable mesophilic at 30°C	Máx. 1.0x10 ⁶ ufc/g.
Counting of viable mesophilic and facultative anaerobes	Máx. 1.0x10 ⁵ ufc/g.
Total Enterobacteriaceae /37°C	Máx. 1.0x10 ² ufc/g.
Coliforms	Ausencia en 0.001 g.
Escherichia Coli at 44°C	Máx. 5.0x10 ³ ufc/g.
Salmonella SPP /37°C	Ausencia/25 g.
Shigella SPP	Ausencia/25 g.
Listeria Monocytogenes	Ausencia/25 g.
Staphylococcus Aureus	Máx. 1.0x10 ⁷ /g.
V.parahaemolyticus	100 ufc/g.

3.6. **Carriage Conditions.**

The octopus is transported to the customer in refrigerated trucks that have temperature recorder, to ensure it does not break the cold chain during the transportation.

Before loading, we check the cleanliness, disinfection and the temperature inside the trucks.

Once the product (octopus) is inside of the vehicle it is maintained at -18 °C (minimum) until it reaches the customer.

4. **Appendixs (Fichas de etiquetaje)**

- 4.1 Ficha de etiquetaje / Appendix 002/10.
- 4.2 Ficha de etiquetaje / Appendix 008/10.
- 4.3 Ficha de etiquetaje / Appendix 012/10.
- 4.4 Ficha de etiquetaje / Appendix 014/10.
- 4.5 Ficha de etiquetaje / Appendix 006/11.
- 4.6 Ficha de etiquetaje / Appendix 006/12.
- 4.7 Ficha de etiquetaje / Appendix 004/13.

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5. MODIFICATIONS

REVISION	DATE	MODIFICATIONS
01	11.07.2014	Add: INFORMATION ON FISHING GEAR and FAO subzone are included as new regulations
02	06.07.216	The concept of net-gross weight is updated.
03	24.10.216	The pieces and kg per box is updated.
04	11.09.2017	The tolerance of lead content is updated
Elaborated: MARIA JOSE GERPE R. SISTEMA DE GESTION Fecha: 11.09.2017		Checked and Approved: ADRIANA CANOSA DIRECCION y R. de VENTAS. Fecha: 11.09.2017