



## INDONESIAN OCTOPUS

Octopus Vulgaris

Octopus vulgaris also known as common octopus can be found worldwide in temperate, subtropical, and tropical waters in depths from 0-650 feet. When cooked right, it has a soft and tender chew carrying a mild succulent flavor. Depending on the grade of the octopus, it can be eaten raw, but is more commonly eaten boiled and sliced in sushi, grilled over an open flame, acidulated in ceviche, or found in caldo de siete mares (aka Mexican seafood stew).



Packing: 30 lbs IWP Block  
 Sizes: 2-4lbs, 4-6lbs, 6-8lbs



Fishing Method: Fishing rod



Shelf-life: 24 months from production date at frozen 0°F / -18°C or below



Flavor/Dietary information: soft tender chew; mild succulent flavor



Form: Ball type or Yucatan type, Wild, IWP, Block



Preparation: boiled, grilled, acidulated, stew



Source/Origin: Indonesia



**QUALITY | SUSTAINABILITY**  
**RELIABILITY | INTEGRITY**



Conservation status: --