



MAYAN OCTOPUS

Red Octopus/Mexican Four-Eye Octopus Octopus Maya

Mayan Octopus is an endemic species found in the Yucatan Peninsula of Mexico. It's different from other species because of its short yet meaty tentacles carrying a tender chew and slightly sweet flavor. It can be eaten raw (carpaccio) when fresh, grilled on an open flame, served in pasta or ceviche, and more. The easiest way to cook octopus is to simply boil and simmer in water with salt and white wine to fully enjoy it the least refined, while also being able to drink the soup.



Packing: 20 kg (44 lbs), IWP
 Sizes: 1-2 lbs, 2-4 lbs, 4-6 lbs



Fishing Method: Alijos and Jimbas;
 Artisanal, FAO 77



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information: Delicate and slightly sweet flavor; Tender and chewy texture



Form: Frozen; Cleaned; Each octopus is poly-wrapped individually (IWP)



Preparation: Raw when fresh, Grilled, Ceviche, Pasta



Species Name/ Source: Octopus maya / Gulf of Mexico



QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY



Conservation status: Fishery Management by SAGARPA

