



OCTOPUS

Octopus Vulgaris

The common octopus or *Octopus vulgaris* is typically found in tropical waters throughout the world, borrowed a Japanese name as Madako. It is considered a delicacy and depending on the culture, it is prepared differently. It can be eaten as Poke, sushi/ sashimi, grilled on an open flame, served in pasta or ceviche, and more. Madako Octopus carries a mild and slightly sweet flavor, and a tender chew. There are also many health benefits including Vitamin B12, selenium, and high iron content.



Packing: IVP in 20 lbs carton
 Sizes: 4-5, 6-7, 8-9, 10-12 octopus per carton
 Brand: West Bay



Fishing Method: Jig FAO 61,71



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



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



Form: Cleaned, Cooked, Ready-to-eat, IVP Wild Caught.



Preparation: Poke, Sashimi/Sushi, Grilled, Ceviche



Species Name/Source: Octopus Vulgaris, Common Octopus/South East China



QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY



Conservation status: ---

