



**OCTOPUS : WHOLE SPANISH OCTOPUS**

**Product Description:** Pesfasa Brand Spanish Octopus (*Octopus Vulgaris*) is caught in pots and traps in the Atlantic and Mediterranean off the coasts of Morocco, Mauritania, Portugal and Spain. Arista's octopus is fully cleaned with water, mechanically tenderized by tumbling and individually frozen in trays in Spain. Octopus trays are labeled with the FAO fishery zone. Typically, Octopus is caught in FAO 27 and FAO 34 (Northeast Atlantic and East Atlantic).

<b>Brand Name</b>	<b>Pesfasa</b>		
<b>Product Category</b>	Seafood, Frozen		
<b>Country of Origin</b>	Spain	<b>Method of Catch:</b>	Extractive Fishery, Wild
<b>Pack Size</b>	1 Unit x 28 LBS (1x33 LBS: 6-8 size only)* (1x37 LBS; 8UP size only)	<b>Net Weight</b>	28 LBS 33 LBS* (6/8 size only) 37 LBS* (8UP size only)
<b>Box Dimension</b>	Length: 17.52 (22.83 – 6/8 and 8up size) Width: 11.89 (8.07 – 6/8 and 8up size) Height: 8.66 (13.94 – 6/8 and 8up size) Cube: 1.043 (1.486 – 6/8 and 8up size)	<b>Pallet Information</b>	Ti: 9 Hi: 5 Pallet: 45
<b>Ingredient Statement</b>	Octopus, Salt Acidulant – Citric Acid (E.330), Acidity Regulator - Sodium Citrates (E.331)		
<b>Allergens</b>	Fish, Mollusk		
<b>Kosher Status</b>	No	<b>Halal Status</b>	No
<b>Storage Shelf Life</b>	18 months (Max 0°F)	<b>Uniformity Ratio</b>	N/A
<b>Shipping</b>	Shipped at 0°F or below		

**Processing Procedures:**

Product is processed per FDA-HACCP guidelines in Arista approved processing plants. Octopus is captured by extractive fishing, gutted, cleaned, washed, treated, frozen in individual trays and packed. At the end of the process all packages are checked by a metal detector.

**Quality:** Product shall possess good characteristic flavor, texture, color, and odor characteristic of the species, as per 50 CFR 265.104 (d). Raw material shall not exceed FDA guidelines, action levels, or established tolerances for environmental chemical contaminants.

**Appearance:** The product will exhibit the typical appearance of raw Octopus with no notable defects which detract from the appearance. Octopus will have eight arms with two rows of suckers on each arm.

**Color:** Bright Ocher. Shiny appearance. Absence of anomalous colors.

**Preparation:** To be cooked before consumption. Keep frozen until used. Thaw under refrigeration immediately before use.

**Net glazed Weight:** Product shall be sufficiently glazed to protect the product from dehydration/freezer burn. The net deglazed weight shall be determined by 50CFR 265.107(c), and in all instances shall meet



## Frozen Seafood Product Specification

or exceed the stated net weight. All glaze water shall meet or exceed applicable water quality standards for physical, chemical, and microbiological contaminants as stated in 40CFR 141.00 - 141.111 inclusive.

**Texture** Characteristic of species, fresh and not excessively hydrated.

SIZE	GTIN INNER	GTIN MASTER
1-2	741751619010	80741751619016
2-4	741751619027	80741751619023
4-6	741751619041	80741751619047
6-8	741751619065	80741751619061
8-Up	741751619089	80741751619085

### **Nutrition Facts:**

#### **Amount Per Serving**

4oz (112g)

## **Calories 50**

### **% Daily Value\***

**Total Fat** 0.0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 80mg **27%**

**Sodium** 920mg **40%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 11g

Vitamin D 0mcg **0%**

Calcium 20mg **0%**

Iron 0mg **0%**

Potassium 80mg **0%**

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Foreign Materials:** Arista products will pass through a properly functioning metal detector with a sensitivity of 3.5 mm for stainless steel, 2.5mm for ferrous & 2.5 mm for non-ferrous.

**Analytical Analysis:** Acidulant – Citric Acid (E.330) is as an acidulant. Sodium citrates (E.331) treatment is used as an acidity regulator.

**Microbiological Analysis:**

- Aerobic mesophile 106 ufc/g
- Enterobacteriaceae 103 ufc/g
- Salmonella spp Absence / 25 g
- Shigella spp Absence / 25 g

**Packaging and Labeling Requirements:**



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- A. Product shall be packed in transparent trays. Tray shall be wrapped in poly-film.
  - B. Master case shall be a preprinted, oyster white, staple free container with 175# bursting strength case.
  - C. Case labels and printing shall conform to standards set forth by Arista Quality Assurance, including product description, date of production, capture method, importer and exporter, ingredients, capture zone, intended use, and health registration number.
  - D. Production code dating system shall consist of a five-digit code. The first and fourth digits shall represent the month, and the second and third digits shall identify the day, and the fifth digit shall represent the year.

Examples:

01016 - January 10, 2006  
02647 - April 26, 2007  
11718 - November 17, 2008

- E. Arista production code date shall appear on all inner trays and master cases.
- F. Product shall be maintained at or below 10°F throughout the distribution process.
- G. The master case & trays shall state the country of origin and whether the product is farm raised or wild caught in keeping with the COOL regulation.

**Defects:** This product shall meet all applicable standards set forth in 50 CFR 265.104.