

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 2086

Rev 01 del
03/07

OCTOPUS FOR CARPACCIO

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PRODUCT DESCRIPTION

Cooked and pressed octopus.

USE

Indicated for refined appetizers.

INGREDIENTS

Cooked octopus (MOLLUSCS, octopus vulgaris, FAO zone 37) (98%), salt, wine vinegar, gelling agent: carrageen

It may contain traces of FISH, CRUSTACEANS, MILK, SOY.

CE REGISTRATION NUMBER

ES 12.17117/MA CE

ORGANOLEPTIC CHARACTERISTICS

Colour: typical of cooked octopus with intense violet colourings

Odour: typical of cooked octopus

Flavour: typical and natural of cooked octopus

Consistency: tender, compact so as to obtain whole slices

MICROBIOLOGICAL CHARACTERISTICS

This product needs, in order to guarantee its microbiological safety, to be preserved at a refrigeration temperature of 0/+4°C. Because of its particular character, it must not be consumed after the use-by date.

Total microbic load (lactic bacteria excluded)	< 1.000.000 ufc/g
Bacilli	< 1.000 ufc /g
Sulphite-reducing Clostridia	< 100 ufc/g
E. Coli	< 100 ufc/g
Bacillus Cereus	< 100 ufc/g
S. Aureus	< 100 ufc/g
Listeria	absent in 25g
Salmonella	absent in 25g
Clostridium perfringens	< 100 ufc/g
Yeast	< 100 ufc /g
Moulds	< 100 ufc /g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The octopus, once defrosted, is cooked in water, salt and wine

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Approved: RAQ



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vinegar. It is then pressed, packed and preserved at refrigerated temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122, Parma, Italy.

PRODUCTS DATA

Pack: UNDERVACUUM PACK

Net Weight: 0,750 kg

Sales Unit: CARTON 2 PCS

Gross weight single pack: 0,756 kg

Gross weight carton: 0,115 kg

STORAGE DATA

Expiration date: 45 Day

Storage closed product: AT REFRIGERATED TEMPERATURE

Storage open product: REFRIGERATED TEMPERATURE

Life of the open product: CONSUME WITHIN 48 HOURS

Storage during transport: AT REFRIGERATED TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: VACUUM PLASTIC BAG.

Length: 200,0 mm

Width: 90,0 mm

Package weight: 5,50 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON

Secondary package length: 182,0 mm

Secondary package width: 162,0 mm

Secondary package height: 100,0 mm

Packing dimensions in mm: 182*162*100

Secondary packaging weight: 115,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 28
Layers per pallet: 12
Boxes per pallet: 336

Standard pallet 100X120
Boxes per layer: 0
Number of layers per pallet: 0
Boxes per pallet: 0

Container pallet 112X112
Boxes per layer: 0
Number of layers per pallet: 0
Boxes per pallet: 0

EAN CODE

EAN13: 8004980020869
ITF14: 08004980120866

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 416 kJ
Energetic value (KCAL): 98 kcal
Fat: 1,2 g
Saturated fats: 0,4 g
Carbohydrates: 0,0 g
of which sugars: 0,0 g
Protein: 22,0 g
Salt: 1,00 g

ALLERGENS

Absence of allergens: NO
Mollusc and derivatives: PRESENT

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OTHER CHARACTERISTICS

Suitable for vegetarian: NO
Suitable for vegan: NO
Suitable for celiac: YES
Contains alcohol: YES
Contains pork: NO

PHYSICO-CHEMICAL DATA

ph: 5,30 - 6,20
NaCl: 1,10 - 2,50 %

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