

Print Date: 10-09-2025

Product Specification

Nordic Seafood Item No.	9789204		Date	21.08.2025
Product Name	TAKOYAKI Octopus Dough Ball pre-cooked		Lot	KYO_25/002
HS Customs Code.	1905908000		Appr. No	CN-3502/02065
Scientific Name	Octopus vulgaris	Extended desc.		10x500 g BAG
Origin/catch method		Packaging type		
Caught/farmed in	61: Pacific, Northwest	Product type		BAG
Catch methods	02.11 doi.10, 110.11111.050	Count /Size		57.10
	CATCH MARINE	· ·		OTHER
Production methods	CATCH_MARINE	Preparation status		OTHER
Processed in	CN	Net Weight:		10x500 GRAM
Final Packing Country	CN			
Ingredients Water,WHEATFLOUF vulgaris), Cabbage, Scallion, I oil, SOYBEAN sauce (W enhancer (E621), Baking E335,				
Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	350X235X170	Colli per laver		10
Gross Weight	5.780	Colli per Pallet		100
Cardboard Weight (g)	300	Pallet Height (mm)		1.850
Plastic Weight (g)		Pallet wt. (KG)		601
EAN	14972195999281	file:\\SR		
Inner/Primary Packaging		Shelf life at -18C (in days from)		
Outer LxWxH (mm)	275X205X40	Production date		720
Gross Weight	548	Delivery (Customer)		180
Cardboard Weight (g)				
Plastic Weight (g)	11,5	Brand		OCEAN'S KITCHEN
EAN	4972195999284	Language/ISO Code	DA-DE-EN-E	S-FI-FR-IT-NL-PT-SE
Nutritive information per 100 g		Allergens	_	
Energy (Ki/Kcal)	439/105	Celerv	Molluscs	X
Fat (g)	1,5	Gluten X		
- of which saturated fat (g)	0.28	Crustaceans	Nuts	
Carbohydrate (g)	17,1	Eggs X	Peanuts	
- of which sugars (g)	2,72	Fish X		
Fiber (g)	0,0	Lupin	Soya	X
Protein (g)	4.6	Milk	Sulphur dioxide	
Salt (g)	0,48			
Sodium (g) The results are average and may vary if individu	0,0			
Data source:	dai samples are unalyzea.			
Claims on packaging/lables		Micro standards		
Kevhole Symbol			Aure Salmonella Listeria M	Vibrio
MSC/ASC		1.000.000 100 1.00	00 Neg/25g. 100	-
Organic		We confirm that we apply to the EU re	gulation 2073/2005	<u>. </u>
GMO: In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Nordic Seafood A/S, is free from genetically modified ingredients and/or raw materials. Further we will inform if non-GMO food ingredients or additives are replaced with GMO alternatives – if such use or presence triggers GMO labelling according to EU regulation 1829/2003. Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S				