

Print Date: 22-11-2023

## **Product Specification**

Nordic Seafood Item No.	8912552			Date	08.11.2023
Product Name	OCTOPUS whole cleaned raw MA/ES			Lot	NEC_23/002
HS Customs Code.	0307520000		Appr. No	ES-12.11382/MU CE	
Scientific Name	Octopus vulgaris	Extended desc.		- 14 kg N	W IQF 2000-3000 g
Origin/catch method		Packaging type			
Caught/farmed in	34: Atlantic, Eastern Central	Product type			IQF
Catch methods	Traps - Pots	Count /Size			2000-3000 GRAM
Production methods	CATCH MARINE	Preparation status			RAW
	_				
Processed in	ES	Net Weight:			14 KG
Final Packing Country	ES				
90% Octopus (MOLLUSCS)(Octopus vulgaris), water, salt, humectant (E330, E331) Vario NW					
Outer/Secondary Packaging		Pallet Types		UK 100×120	EU 80x120
Outer LxWxH (mm)	390X320X255	Colli per laver			6
Gross Weight	15.020	Colli per Pallet			42
Cardboard Weight (g)	680	Pallet Height (mm)			1.935
Plastic Weight (g)		Pallet wt. (KG)			656
EAN	5702008135726				
Inner/Primary Packaging		Shelf life at -18C (in days fro	om)		
Outer LxWxH (mm)	300X200X55	Production date			720
Gross Weight	2.390	Delivery (Customer)			180
Cardboard Weight (g)					
Plastic Weight (g)	57.5	Brand			
EAN	286170002XXXX	Language/ISO Code			DA-DE-EN-IT
Nutritive information per 100 g		Allergens		7	
Energy (Ki/Kcal)	231/55	Celery		Molluscs	Х
Fat (g)	1,1	Gluten		Mustard	
- of which saturated fat (g)	0.4	Crustaceans		Nuts	
Carbohvdrate (g)	0.0	Eggs		Peanuts	
- of which sugars (g)	0,0	Fish		Sesame seeds	
Fiber (g)	0,0	Lupin		Soya	
Protein (g)	11.0	Milk		Sulphur dioxide	
Salt (g)	0,93				
Sodium (g)	0.0				
The results are average and may vary if individe Data source:	ıalt samples are analyzed.				
Claims on packaging/lables		Micro standards			
Keyhole Symbol		TVC (cfu/g) E. Coli	Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC		500.000 100	-	Neg/25g	-
Organic		We confirm that we apply to the	e EU regula	tion 2073/2005	
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