

105065 - Octopus Tentacles 4-7 OZ



NAU COOKED OCTOPUS TENTACLES Sourced from the Octopus vulgaris species, these Cooked Octopus Tentacles are pot caught by artisanal fisheries in the Atlantic Ocean, FAO 27. These octopus tentacles are carefully handled and cooked in-house using a specific traditional recipe, ensuring a fresh taste but also a 100% yield to maximize value. Our product is rich in proteins, an all-na...



MARKETING

Sourced in the Atlantic. Carefully prepared using a traditional recipe, offer a 100% yield. Rich in proteins and free from additives or preservatives. Quick and easy preparation.

Nutrition Facts

46 Servings per container

Serving Size 1/2 piece

Amount Per Serving
Calories 77

% Daily Value*

Total Fat 1.2 g **2%**

Saturated Fat 0.3 g **2%**

Trans Fat 0 g

Cholesterol 40 mg **13%**

Sodium 256 mg **11%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 18 g

Vitamin D 0 mcg 0%

Calcium 13 mg 1%

Iron 0.7 mg 4%

Potassium 0 mg 0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
103234		95608212382952		1/10 LB		
Brand		Brand Owner		GPC Description		
NAU Seafood		BeiraNova S.A.		Shellfish Prepared/Processed (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.8 LBR	10 LBR	Yes	Portugal	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.74 INH	10.5 INH	6.15 INH	0.55 FTQ	11x10	677 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Keep frozen at -18° Celsius. Once defrost keep refrigerated! Keep at natural temperature for 10 minuts before consumption!-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - C
- Peanuts - N
- Tree - N
- Fish - C
- Shellfish - C
- Crustaceans - C

INGREDIENTS

Octopus vulgaris, octopus (100%), salt, water, bay leaves

105065 - Octopus Tentacles 4-7 OZ

NAU COOKED OCTOPUS TENTACLES Sourced from the Octopus vulgaris species, these Cooked Octopus Tentacles are pot caught by artisanal fisheries in the Atlantic Ocean, FAO 27. These octopus tentacles are carefully handled and cooked in-house using a specific traditional recipe, ensuring a fresh taste but also a 100% yield to maximize value. Our product is rich in proteins, an all-na...



PREPARATION & COOKING SUGGESTIONS

Thaw by removing from the freezer and place into the refrigerator 8h before use. After thawing heat or eat.

SERVING SUGGESTIONS

Grilled Octopus Salad: Marinated and grilled octopus tentacles served on a bed of fresh greens with a tangy vinaigrette. Octopus Ceviche: Octopus tentacles cured in citrus juices, mixed with diced tomatoes, onions, and cilantro for a refreshing ceviche. Stir-Fried Octopus Noodles: Stir-fry cooked octopus tentacles with noodles, vegetables, and a savory soy-based sauce. Octopus Risotto: Creamy risotto infused with the flavors of cooked octopus tentacles, white wine, and aromatic herbs. Octopus and Potato Salad: A hearty salad featuring cooked octopus tentacles, boiled potatoes, cherry tomatoes, and a zesty dressing. Spanish Octopus: thinly slice the tentacles. Season with coarse sea salt, Spanish paprika (pimentón), and a drizzle of extra virgin olive oil. Serve on a bed of boiled potatoes, creating a delightful combination of flavors and textures.

MORE INFORMATION